

THE NATIONAL PROVISIONER

DECEMBER 6 • 1947

Leading Publication in the Meat Packing and Allied Industries Since 1891

DAMP-TEX

SOLVES YOUR WET SURFACE PAINT PROBLEM



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PROCESS INDUSTRIES

STEELCOTE MANUFACTURING CO.

18 GRATIOT AT THERESA

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INTERNATIONAL MANUFACTURERS OF PAINTS, VARNISHES AND ENAMELS

The Buffalo Smokemaster is

FULLY AUTOMATIC

with Filtered Smoke



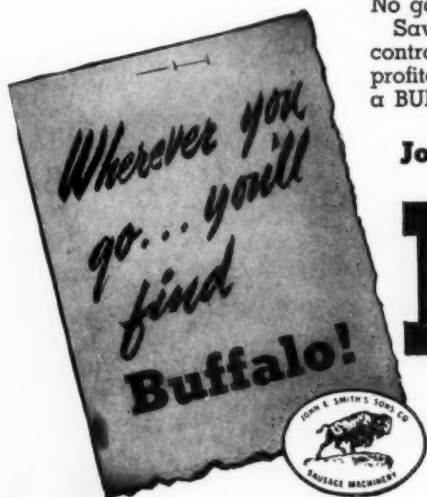
BUFFALO Smokemasters save in smoking time, improve the color, flavor and quality of the finished product, and cut the consumption of sawdust by as much as 70%. Fully automatic, the BUFFALO Smokemaster gives complete control over smoke conditions. It holds six to eight hours supply of dampened sawdust. The BUFFALO Smokemaster is equally well adapted to air-conditioned or stationary smokers. The fire hazard is reduced in every type of smokehouse. The smoke is drawn through pipes equipped with dampers, to the ducts of the air conditioning systems of each of the smokers served. No gas or other fuel is required to generate smoke.

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Buffalo

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DISSOLVES 15 TIMES FASTER!

Prague Powder

CUTS CURING TIME SAFELY...

Accelerates Flavor Development
While Fixing Appetizing Color!



Made Fluffy as Snow by
F-L-A-S-H FUSING
Salts in the Crystalloid

SODIUM NITRITE

SODIUM CHLORIDE

SODIUM NITRATE



PROVE IT YOURSELF by Dry Test— Rub and Chop with This Controlled Curing-Formula*

Now's an ideal time to prove you can *step up* the movement of your meat . . . *through* your plant and *over* retail counters . . . by using *fast-dissolving* PRAGUE POWDER. Look for maximum, safe curing results . . . because

As a rubbing or chopper cure, fluffy PRAGUE POWDER dissolves *15 Times Faster* than a *dry-mixture* of the same ingredients, similarly proportioned.

That's why PRAGUE POWDER acts so quickly *as a pumping-pickle* too—fixing an appetizing color and accelerating flavor-development, while safely preserving the meat.

No wonder users find PRAGUE POWDER the safe, fast cure for building and maintaining sales on satisfaction—the satisfaction of wholesalers, retailers and consumers—*satisfaction all down the line!*

For *FASTER* safe curing, and all the advantages it offers—try PRAGUE POWDER *now!* Write today!

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GRIFFITH
LABORATORIES

CHICAGO 9, 1415 W. 37th St. • NEWARK 5, 37 Empire St. • LOS ANGELES 11, 49th & Gifford Sts. • TORONTO 2, 115 George St.

*U.S. Patent Numbers 2054623, 2054624, 2054625, 2054626

HOW TO SEPARATE A CAT FROM A MOUSE

● It's a simple matter of screening . . . a useful trick for a mouse to know. In fact, screening is a useful trick in any trade. Even in the salt business!



You see, we've got to fit the salt to the job. Butter-makers don't want large, slow-dissolving crystals in Butter Salt. We remove "big ones" so completely, you won't find even a trace on a 28-mesh Tylor screen. But they don't want fine dust, either, to cause pasting in the churn. Diamond Crystal Butter Salt contains only 3% of particles small enough to pass through a 65-mesh screen!

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Happily for the mouse, he got results. And so do we at Diamond Crystal. That's why you can always be sure of clean screening whenever you specify Diamond Crystal. Take your choice of grade or grain size—it's tops by actual tests!



WANT FREE INFORMATION ON SALT? WRITE US!

If you have a salt problem, let our Technical Director help! Just drop him a line in care of Diamond Crystal Salt, Dept. I-11, St. Clair, Michigan.

DIAMOND CRYSTAL
ALBERGER
PROCESS **SALT**

THE NATIONAL PROVISIONER

Volume 117

DECEMBER 6, 1947

Number 23

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KOLD-HOLD TRUCK PLATES

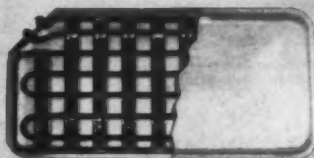
FOR EVERY TRANSPORTATION APPLICATION

KOLD-HOLD TRUCK PLATES are light-weight . . . compact . . . efficient. Every square inch of plate surface is clear for fast cooling. They afford complete protection for perishables by holding safe temperatures both on the road and for overnight storage. Simple and fully streamlined, they contain no moving parts . . . are easily maintained.

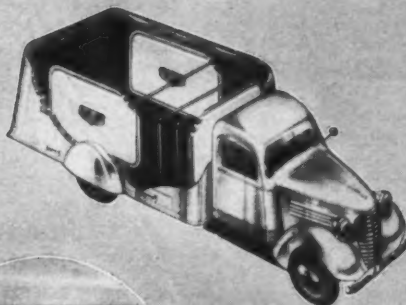
KOLD-HOLD Engineers will gladly make recommendations for your trucks. Check these advantages, then **WRITE TODAY!**

KOLD-HOLD TRUCK PLATES

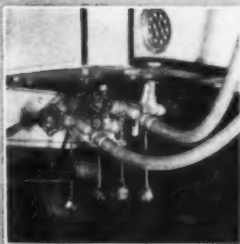
1. Provide a cooler-room on wheels.
2. Eliminate spoilage.
3. Operate economically — less than a dime a day.
4. Assure safe minimum temperatures.
5. Last a lifetime — guaranteed 10 years.
6. Keep truck bodies clean — sweet — dry — odorless.
7. Permit longer runs because of adequate refrigeration.
8. Increase sales by keeping perishables fresh — flavorful — attractive.
9. Take up very little space, leaving greater payload area.



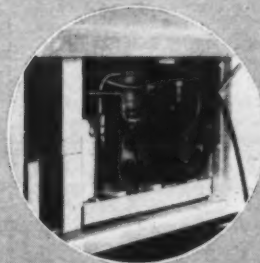
Cut-away view of KOLD-HOLD plate, showing seamless, no-leak steel coil.



Cut-away view of truck, showing typical installation. Note large payload space.



Make-and-break valve, which connects to your ammonia lines for overnight charging.



If necessary, a small compressor can be mounted on the truck.

KOLD-HOLD

Jobbers in Principal Cities

PROCESSING **TRANSPORTATION**
protects every step of the way

STORAGE

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The National Provisioner—December 6, 1947

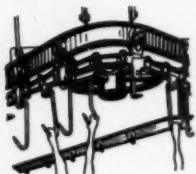
Page 5.

LINK-BELT **Conveyors**

Solve the Handling Problems of Industry

HERE ARE SOME OF THE MANY TYPES OF L-B CONVEYORS

OVERHEAD CONVEYORS



Link-Belt's wide experience in the engineering, manufacture and application of all types of overhead conveyor equipment is available to you for all meat packing plant services. We manufacture completely all of the elements entering into this type of conveyor—drives, trolleys, chains, sprockets, corner turns, etc.

BULK-FLO Conveyor-Elevator-Feeder

Simple . . . Versatile . . . Compact . . . Enclosed. Economically handles flowable, granular, crushed, ground or pulverized materials of a non-abrasive, non-corrosive nature in a continuous mass, horizontally, vertically or on an incline, in a single unit. Bulk-Flo is easily adaptable to practically any surroundings.



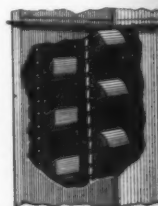
BELT CONVEYORS



Link-Belt makes all types of troughing, flat-roll, return and self-aligning idlers, including all accessories, such as trip-ers, belts, pulleys, bearings, take-ups, etc., for handling a wide range of materials, for light, medium and heavy-duty service.

BUCKET ELEVATORS

If your conditions call for the use of a bucket elevator, let Link-Belt show you the most efficiently performing size and type for your needs. Included are all accessories—chain, buckets, casings, take-ups, drives, etc.



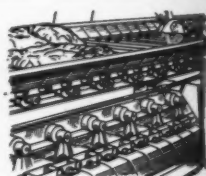
SCREW CONVEYORS



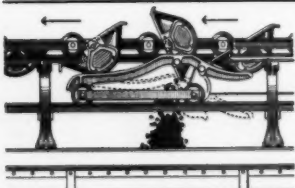
Link-Belt manufactures Heli-coid, the original continuous flight screw conveyor. Other Link-Belt screw conveyor equipment includes sectional flight, ribbon and paddle conveyors, as well as a complete line of accessories, such as collars, couplings, hangers, troughs, box ends, flanges, thrusts and drives.

CONTINUOUS APRON-TYPE CONVEYOR

This unit assures maximum efficiency in the handling of paunches through government inspection. It has been carefully designed so as to prevent long carcasses from touching any stationary part of the unit during the evisceration.



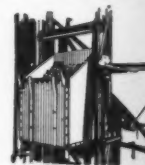
BUCKET CARRIERS AND ELEVATORS



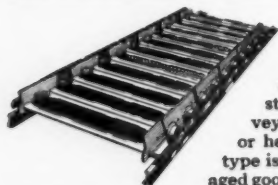
There is a type of Link-Belt bucket carrier and elevator for every service—horizontal, vertical or inclined—for handling all kinds of materials at desired capacities.

SKIP HOISTS

The skip hoist is especially well adapted for making high lifts, elevating abrasive or corrosive materials, and the handling of large lumps, as well as fines. Link-Belt skips are economically applicable to large or small capacities.



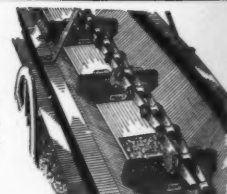
APRON & SLAT CONVEYORS



The steel-pan type, consisting of pans mounted on multiple strands of chain, is ideal for conveying fine or lumpy materials, light or heavy-duty service. The wood-slat type is recommended for handling packaged goods, parts, crates, barrels, boxes, etc.

FLIGHT CONVEYORS

Made in many types for fine or lump materials in single or double chain designs, some arranged to slide, others carried on rollers, for horizontal or inclined operation.



CHAIN CONVEYORS

The most complete line of chains, sprockets and attachments of all types and sizes for every conveying, elevating and power transmission service.



Conveyors and elevators are called upon to do an endless variety of tasks. Each presents its own problems . . . each requires its own solution. From the design to the erection of your conveyor system . . . Link-Belt offer experience, backed by thousands of installations and foresight that has established their reputation as pioneers in the field of continuous movement of materials.

LINK-BELT COMPANY

The Leading Manufacturer of Conveying and Mechanical Power Transmission Machinery

Chicago 9, Indianapolis 6, Philadelphia 40, Atlanta, Dallas 1, Minneapolis 5, San Francisco 24, Los Angeles 33, Seattle 4, Toronto 8. Offices, Factory Branch Stores and Distributors in Principal Cities.

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Better for FROZEN MEATS

because it's
**MOISTUREPROOF,
AIR-TIGHT,
LIQUID-TIGHT**



and because it

Prevents shriveling and shrinkage
Seals in juices and flavor
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Everything is better in **Pliofilm**

For complete information, write
Goodyear, Chemical Products Division,
Pliofilm Dept., Akron 16, Ohio

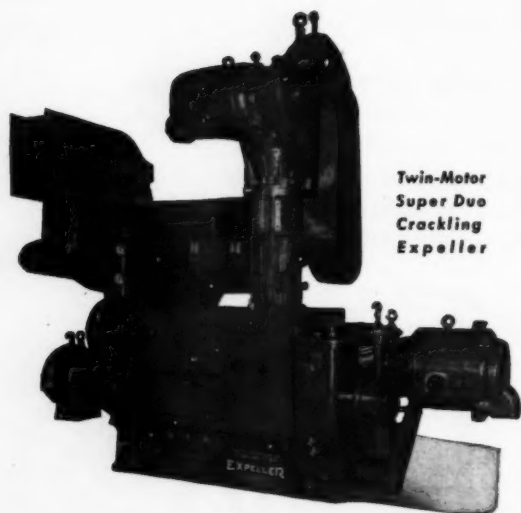
Pliofilm —T.M. The Goodyear Tire & Rubber Company

3-WAY PROTECTION AGAINST AIR, MOISTURE, LIQUIDS

GOODYEAR

THE GREATEST NAME IN RUBBER

Why *STRAIN* to Save the Squeal Yet *GIVE AWAY* the Grease?



Twin-Motor
Super Duo
Crackling
Expeller

"Saving everything but the squeal" used to be a common saying to show the efficient operation of packing plants. Too frequently, however, an obvious profit leak is overlooked—the leak from selling high fat cracklings produced by inefficient pressing equipment. Many people believe that extra fat left in the cracklings brings in *some* money, when the fact is that such fat doesn't bring in a cent per pound—it is given away when cracklings are sold on a "per-unit-protein" basis.

Anderson Crackling Expellers remove that extra fat and thus increase your income. Ask an Anderson Engineer to give facts and figures on Expeller* operation. It doesn't obligate you and it may save money.

THE V. D. ANDERSON COMPANY

1965 West 96th Street • Cleveland 2, Ohio

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Only ANDERSON *makes* EXPELLERS

PC GLASS BLOCKS

provide ample, diffused daylight, which can be directed to remote working areas, thereby increasing usable floor space.

PC GLASS BLOCKS

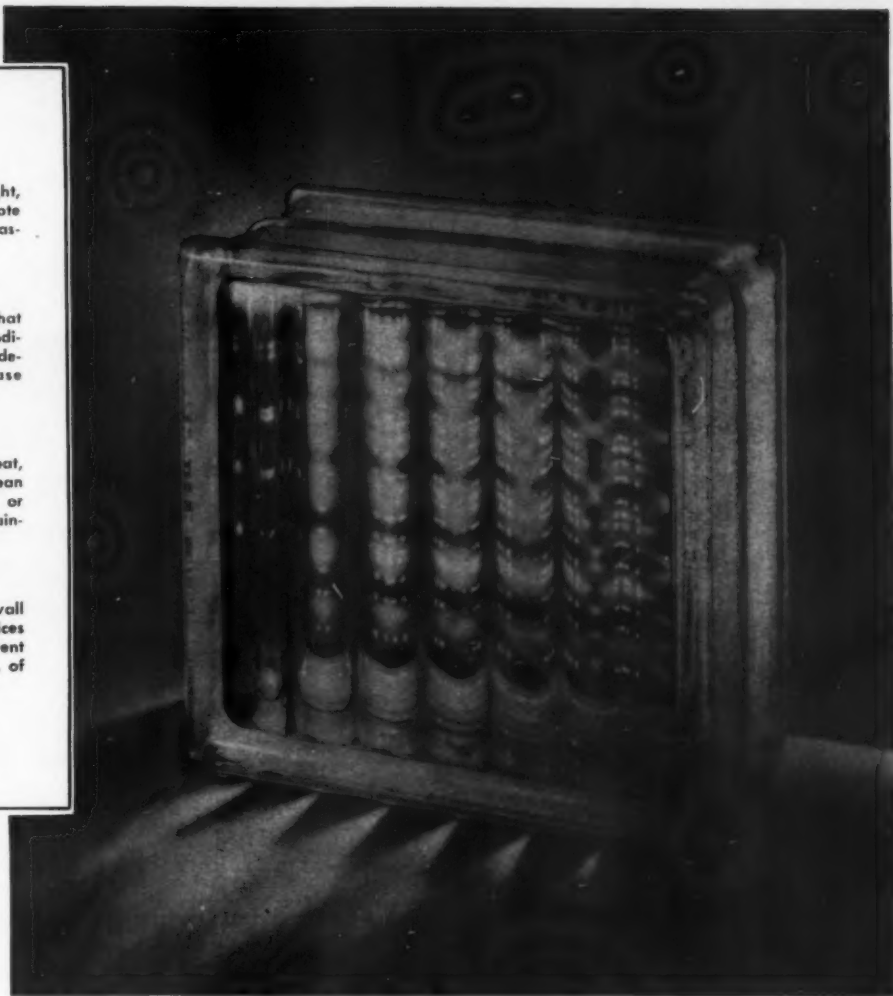
possess insulating qualities that reduce heating and air-conditioning costs, help maintain desired temperatures, decrease condensation.

PC GLASS BLOCKS

give any food plant a neat, modern appearance. They clean easily, rarely need repairs or replacement, help reduce maintenance costs.

PC GLASS BLOCKS

form a solid, translucent wall which insures privacy for offices and work rooms. They prevent infiltration of chilling drafts, of harmful dust and grit.



One building material gives you all these advantages

● Plant managers who have installed PC Glass Blocks can tell you that they improve the appearance of the plant, set new high standards of efficiency, hold operating costs down to new lows. Whether you are planning for new buildings or

for a modernizing program, be sure you have the latest information on PC Glass Blocks. Why not send the coupon today for our recent booklet? No obligation. Pittsburgh Corning Corporation also makes PC Foamglas Insulation.

PC GLASS BLOCKS...the mark of a modern building



GLASS BLOCKS

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FOR ADDITIONAL INFORMATION SEE OUR INSERTS IN SWEET'S CATALOGS

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Sheet to show propor-
tion of stainless to
mild steel.

20% STAINLESS
80% MILD STEEL

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INGACLAD, the Stainless-Clad Steel that provides 100% stainless protection on the contact or exposed side—at much lower cost than for solid stainless. By using IngAclad you are able to incorporate the advantages of stainless steel in products or applications where otherwise its cost might be prohibitive.

Right now when it is essential to lower costs of products and to save on plant equipment, it will pay you to investigate IngAclad Stainless-Clad Steel. Available in Sheets 18 to 8 gauge and in Plates, $\frac{3}{16}$ " to $\frac{1}{4}$ " inclusive.

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WITH
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**FAST-ACTION
BALANCED
CURE**

A sure-fire hit, famous for an outstanding performance. It rates top applause for producing color, flavor, texture and mildness.

...QUICK WAY TO AN
IDEAL FLAVOR!



Every type of sausage and prepared meat specialty attains with these purer, better seasonings an ideal flavor.

THE PRESERVLINE MANUFACTURING CO. • BROOKLYN 22, N.Y.

Established 1877



Naturally, sausages retain their appetizing appearance in

Armour Natural Casings

Your customers will appreciate the way Armour Natural Casings help your sausages keep their plump good looks—before *and* after cooking.



Ask for these fine natural casings to give your sausages:

<i>Appetizing Appearance</i>	<i>Inviting Tenderness</i>
<i>Finest Smoked Flavor</i>	
<i>Protected Freshness</i>	<i>Utmost Uniformity</i>

ARMOUR
AND COMPANY

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Hormel Sales Rise 79.8 Per Cent; Net Income Also Higher

NET sales of Geo. A. Hormel & Co. for the fiscal year ended October 25, 1947, increased 79.8 per cent from sales during the preceding fiscal year. Sales for the year just closed

amounted to \$226,794,581, compared with \$126,082,609 for 1946.

Net profit of the company also increased, from \$2,541,138 in 1946, equal to \$5.28 a common share, to \$3,228,588 in 1947, or \$6.94 a share, an increase of 23.1 per cent.



H. H. COREY

In tonnage, total sales of products for the 1947 year amounted to 644,764,448 lbs., which is an increase of 23 per cent over last year and 19 per cent over 1945, and is only 2,000,000 lbs. less than the wartime peak established by the company in 1944. In his report to stockholders, H. H. Corey, Hormel president, pointed out that net sales of \$226,794,581 are 67.6 per cent more than the value of similar tonnage volume in 1944, and "represent the extent to which the price of meat has increased since that war year. However, net profit has not increased proportionately," he asserted.

"The rapid recovery in the physical volume of business done is explained in small part by additional facilities which have come into operation during the year. In greater degree, the volume was made possible by the cooperative attitude existing between managerial, sales and production employees, and by the efficient use of working time by production employees. For the most part, the volume is explained by the fact that we have been able to recover our full share of the meat business which was diverted into other channels, including black markets, during the period of government controls," the Hormel report stated.

The Hormel balance sheet shows current assets on October 25 of \$21,720,403 and current liabilities of \$10,282,897. Capital stock and surplus on that date were listed at \$19,001,421, against \$16,847,682 a year earlier. The company has no funded debt. It has no borrowed money or other indebtedness beyond current and customary bills. Its net working capital stood at \$11,437,506.

The report explained that it has continued its custom of pricing its inventory at the lower of cost or market, at the same time, keeping inventories at a minimum. In spite of this policy the company had a higher than usual inventory money valuation at the end of the 1947 fiscal year, the report stated, and continued: "It is expected that there will be a time when inventory values will decline in such a way as to reduce the profit trend in our business and in the industry. Being unable to forecast the time the trend will change, we will continue the minimum inventory policy against that eventuality."

The 1947 net profit was less than 1½¢ per dollar of sales, and represented a return of approximately 41¢ per cwt. of the livestock purchased. This "is clearly not a high enough profit rate to offset the increased working capital required, the increased risk of inventory losses and the increased risks involved in our wage commitments," Corey said.

"In general, the increased cost and hazard of doing business, together with the research and development necessary to keep the business sound and serviceable for stockholder, livestock producer, customer and employee alike, requires a greater profit per dollar of sales and per cwt. of livestock, so long as these higher price levels prevail. In an effort to secure this extra needed profit, the company is undertaking moderately to expand its volume of business and is endeavoring to do the kinds of business which yield us the greatest profit opportunity."

In June 1947 Geo. A. Hormel & Co.

(Continued on page 21.)

UPWA Will Meet Filing Requirements of T-H Law

The international office of the United Packinghouse Workers union (CIO) announced this week that it has informed the National Labor Relations Board of the union's intention to comply with all filing requirements under the Taft-Hartley law. Announcement of the move followed a lengthy meeting of the organization's directors and officers held recently at Chicago.

Decision of the union to comply with the law may have been influenced by a recent ruling of the NLRB which instructed the Plankinton Packing Co., Milwaukee, Wis., to bargain collectively with local 50 of the CIO union only if the union leaders signed the non-communist affidavits required under provisions of the Taft-Hartley law. At that time a local union official said local 50 was following the policy of the UPWA international against filing the communist affidavits.

Additional Pay Boosts Are Granted Canadian Workers

C. P. McTague, Canadian arbitrator appointed to resolve disputes over wage adjustments and other issues left unsettled at the conclusion of the recent Canada-wide packinghouse workers strike, announced this week that he has recommended further pay increases above the 7¢ hourly boost granted by plants outside the city of Toronto. McTague had been appointed to decide the difference between the 7¢ allowed by packers and the 17½¢ originally demanded by the CIO packinghouse union.

The extra pay boost granted will be 5¢ for the Charlottetown plant of Canada Packers, Ltd.; 3¢ for the firm's plants in Montreal and Hull, Quebec; 4¢ in Petersborough, Ontario; and 1½¢ in Edmonton and St. Boniface. Packinghouse workers in Burns & Co. plants at Winnipeg, Calgary and Edmonton are to receive an additional 1½¢ hourly. The wage increases are retroactive to August 1 this year.

The adjustments were the result of a union demand for an additional 5¢ hourly hike in areas outside of Toronto in an effort to reduce or eliminate geographical differentials existing in the various provinces. Swift Canadian Co., Ltd., had already agreed on a 10¢ flat hourly increase to its workers. The adjustments bring the basic hourly wage rate in Canada to 87½¢.

TWO-YEAR EXPORT CONTROLS EXTENSION URGED BY USDA

A two-year extension of export controls to protect the domestic economy and help in meeting international obligations was advocated last week by U. S. Department of Agriculture officials testifying before a joint Congressional economic committee holding hearings on the European relief program and President Truman's anti-inflation campaign. Present export controls are due to expire on February 29, 1948. Fertilizer, soap and allied products and basic chemicals are among products mentioned specifically as in need of continued export control.

COUNTER OFFERS ON LARD

The U. S. Department of Agriculture received total offerings of 28,515,000 lbs. of lard and rendered or refined pork fat, it revealed Wednesday, December 3, the final day for acceptance of bids. The USDA announced that, due to the high prices of offers, it would make counter offers, giving packers until 11:59 a.m. December 5, to accept. Offerings included 19,061,000 lbs. refined lard, 8,650,000 lbs. P. S. lard, 624,000 lbs. rendered pork fat and 80,000 lbs. refined pork fat.

FATS AND OILS MAGIC

One of Two Articles Reviewing Technical Advances in the Fats and Oils Field and Explaining What They Mean for the Packer

BY JOHN P. HARRIS

Industrial Chemical Sales Division, West Virginia Pulp and Paper Company

DURING World War II we were surfeited with stories which would have seemed fantastic had we not known them to be true. This covered developments of all kind; of rocket ships, of unbelievable sounding bombs, of radar and electronics, of splitting the atom, and of the terrific power of nuclear energy, as well as of miracles of anti-biotics, such as penicillin and streptomycin.

However, the meat packer and vegetable oil producer need not turn from his own industry to see miracles of modern industrial development, as the result of planned programs of research. These nearby developments have brought better oils and shortening for the housewife and baker, as well as further protection for public health.

Throughout recorded history, fats and oils were treasured for the aid they gave to cookery—in salads, for frying and as a shortening, as well as for medicine

and adornment. In the Bible, we learn of vegetable oil as one of the most valuable of all commodities. The Wise Men of the East "brought oil, frankincense and myrrh" to the newborn Saviour, and when the poor woman from Galilee anointed Jesus with oil, the Pharisees protested because of the extreme value of the oil.

Refining of oils and fats is of comparatively recent origin. During the middle of the nineteenth century, it was found possible to neutralize the free fatty acids present in lard and other oils and fats with an alkaline solution, leaving the whole oil. This substantially raised the smoke point of the oils and fats thus treated and improved their flavor, odor and color.

To improve further the color, the adsorbents—fullers earth and active carbon—were added; when removed by filtration, these took color and some off-odors. Late in the nineteenth century, Wesson and his colleagues blew their edible oil with live steam in open vats and later closed baffled tanks, driving off some undesirable odors, and in the early twentieth century, William Kayser started to harden oils through hydrogenation.

Just prior to World War II, however, really important developments which almost appear like magic, came about through the efforts of research and engineering personnel, as will be described later in these articles.

Vegetable oil refiners far outran meat packers in participating in the benefits of these outstanding refining processes, for two reasons.

First, The Bureau of Animal Industry of the Department of Agriculture strictly prohibited packers from neutralizing the free fatty acids present in pure lard, whereas that same packer was privileged to neutralize the free fatty acids present in any vegetable oils he might be refining for the production of a vegetable or mixed vegetable and animal fat shortening. Later the Bureau of Animal Industry very sensibly removed its regulation against neutralizing pure lard so that the packer is now free to neutralize his lard.

Second, pure lard as produced con-

tains a minimum of natural antioxidants, and every step in refining (even just filtering), reduces the amount of these antioxidants which protect lard against rancidity. It was found that when pure lard was neutralized, decolorized and deodorized, it seriously lacked good keeping quality. Development of satisfactory and approved antioxidants has removed this barrier to proper refining of lard.

The art of refining fats and oils of vegetable and animal origin, and of preparing them for use as suitable cooking and salad oils and shortening, as well as for their employment in industry, has progressed within the past few decades into a precise science.

Today it is possible to remove the oils

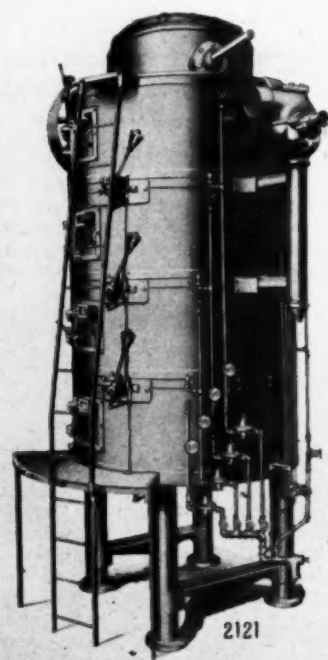


FIGURE 1: VERTICAL TYPE AUTOMATIC COOKER FOR COTTONSEED. (Courtesy French Oil Mill Machinery Co.)

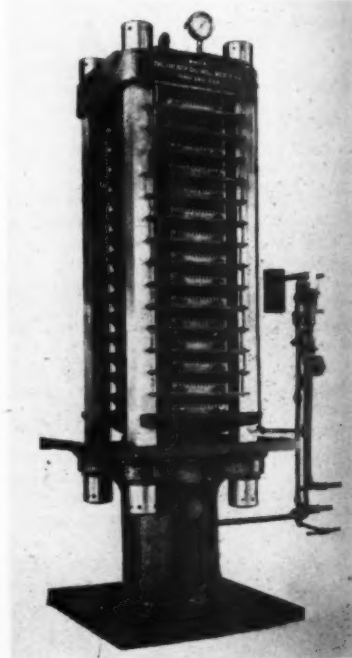


FIGURE 2: VERTICAL STEEL PRESS FOR REMOVING COTTONSEED OIL FROM THE MEATS. (Courtesy of the French Oil Mill Machinery Co.)

and fats from seeds, nuts, beans, and animal tissues to remove from them the substances which impart undesirable color, flavor and foreign impurities. At the same time we are able to add antioxidants to provide keeping quality, so that the user may be confident of securing beautiful, white, pure, sweet-odored fat, which will give superior results in the preparation of food products or when applied in connection with other industrial uses or for technical applications.

We shall not deal in these articles with nutritional aspects of fats and oils or their vitamin content.

Hydrogenation of fats has also made possible the production of fats which possess practically any desired melting point, plasticity or degree of hardness. This means that pure lard, vegetable shortenings and margarine may be prepared exactly to suit the customer's needs instead of forcing bakers or housewives to adapt materials at hand to their processes; margarine may now be prepared so that it spreads and may be worked into baked goods with about the same ease as butter.

It is also possible to reverse the process of fat splitting by adding glycerine to any desired combination of fatty acids in order to produce a molecule of whole fat (this is known as esterification).

Indeed it is now possible to transmute hydrocarbons into fatty acids and fatty oils and soap.

To sum it all up, it might be said that anyone who has a special requirement in the fatty oil field, and who can definitely outline his objective, and who is capable of employing competent research and engineering personnel, can achieve just what he requires.

Oxidation Shortens Life

We all know that the element oxygen, so necessary to human respiration and to support combustion, also promotes rust and corrosion in metals. It also causes depreciation of many other substances, e.g. early rubber tires (unprotected against oxidation), lasted only a few thousand miles.

Oxidation is equally destructive towards unprotected oils and fats of all kinds. Unprotected oils and fats rapidly take up oxygen naturally, and when this oxidation has proceeded to a certain extent the fats are affected organoleptically, by which we mean that they take on a strong acid odor and taste.

Not only do they have this very undesirable taste and odor, but clinical experiments in the feeding of rats indicate that such oxidized (or "rancid") fats have lost their nutritional advantages, and may be positively detrimental to health. This will explain to you why, in our description of processing, we will be careful to point out the advantage of certain processes which keep the oxygen of air from lard and oils during processing.

However, it is not sufficient for us to keep oxygen away from lard and oils during processing and thus keep them

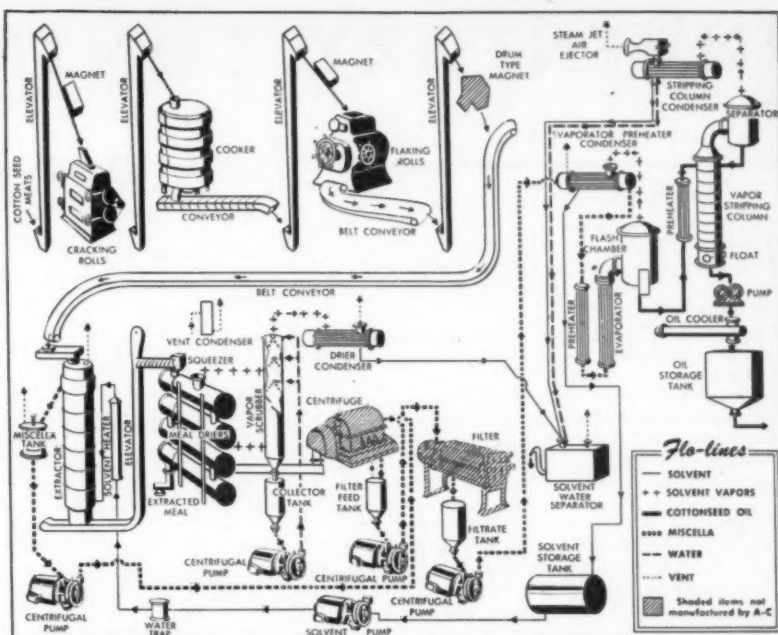


FIGURE 3: FLOWSHEET SHOWING RECOVERY OF COTTONSEED OIL FROM SEED BY MEANS OF SOLVENT. (Courtesy Allis Chalmers Co.)

from building up oxygen towards the point of actual rancidity; we must go further and add some substance which will actually repel oxygen from the fats and oils. We call these substances, some of which we will describe and comment upon, antioxidants.

Perhaps many meat packers have come to think of the new developments and improvements in this field as applying only to edible vegetable oil and shortening production. This has come about merely because vegetable oil refiners have been more quality conscious and aggressive than the majority of meat packers, whose fats and oils constitute only a small part of their products. The vegetable oil refiners have never hesitated to install new processes to secure an improved product.

The truth is that every process and every benefit open to the edible vegetable oil refiner is equally open to the producer of pure lard, with the added advantage to him that the job is easier and simpler for the packer, because pure lard is naturally of a lighter color, and of a consistency suitable for use as a shortening.

We shall detail present up-to-date oil and fat processing methods which include:

- I. Removal of fats and oils from their original sources.
- II. Neutralization of crude fats and oils.
- III. Decolorizing.
- IV. Deodorizing.
- V. Hydrogenating (hardening).
- VI. Production of Shortening.
- VII. Stabilizing (adding anti-oxidants).

We shall discuss each of these groups.

I. REMOVAL OF FATS AND OILS FROM THEIR ORIGINAL SOURCES:

All fatty oils occur in nature as an integral part of nuts, seeds, beans, or of animal or marine tissue.

Typical examples are cottonseed oil and soybean oil, where the fatty material occurs with proteins, from which it may be extracted by means of a solvent, or it may be squeezed free from the protein material by suitable exertion of pressure.

Pure lard occurs in the body of the hog encased in cell walls and tissue, from which it is commonly removed by melting the fat and separating it from the cooked and dried tissue by draining off the melted fat, and then exerting pressure upon the residue to free residual fat from the tissue.

Methods of removal of the fats and oils from their source are of the utmost importance, because the whole fats as they occur in nature are generally of good color and quite neutral in flavor. They are also provided with natural antioxidants to keep them stable (some of these antioxidants may be removed by the processes which are used in the refining of fats and oils).

Much of the dark color and off flavor and undesired impurity present in fresh crude oils and fats may be imparted to them from contact with the products from which the oil is being separated.

For separating oils from seeds, nuts and beans, we have three processes.

1. **Pressing:** This consists of stripping the meats containing the oil of their hulls or shells, and dividing these meats up into smaller particles, then heating these meats to such a temperature as has been found best for freeing the oil,

(Continued on page 23.)

INVENTORY CONTROL

—how one packer does it

INVENTORY Control is a timely subject when most of us are trying to maintain a well-balanced stock, or attempting to balance it.

Inventory control is not fool-proof, in that it will not pull printed casings out of a hat, if production changes ingredients over night; nor will it produce lard tierces, if your production calls for carton lard and tank cars, and the sales department sells tierce lard for immediate shipment. But, in a general storeroom stock of hundreds of items, which most of you have, a continuous inventory control will, many times over, pay for the time required.

Late in June, our general manager pointed out that our dollar inventory appeared to be much higher at this time than it was a year ago and, naturally, assumed that we were letting our inventory stock run away with us. We, as purchasing agents, know that there were many other factors which had a bearing on this increased inventory, one being the fact that we have experienced increases in costs on nearly all maintenance, repair, and operating supplies, which, in itself, would account for considerable increases on a percentage basis.

With the aid of our control set-up, we were able, on very short notice, to list every important item on the general storeroom Kardex, and show the amount on hand, amount used during the past year, and, from these figures, closely estimate the amount of time it would take to use up the stock on hand, allowing, of course, for changes in production schedule and sales policies mentioned before. From these records, the actual inventory picture did not appear as dark as the dollar increase might indicate on just casual observance.

By **ROBERT A. BATEMAN**
Purchasing Agent, Geo. A. Hormel & Company

I will explain our own inventory control system. Probably many of you have a better control system for your method of operation. In any event, you might check what you are doing with what we are doing and for that reason I will tell you about the only system we know—the one which we use at Hormel.

another, spices in still another, etc.

All receipts are posted on "Exhibit A" in red ink, to the left side, showing requisition number, date received, and amount received. Thus, by addition to the amount on hand, if any, a new "amount on hand" is established. Any corrections by physical inventory are shown, similarly, in red and establish a new "amount on hand" either by addition or subtraction.

Form 209 is a monthly consumption card and records the monthly totals

EXHIBIT A: KARDEX KEY CARD IN INVENTORY CONTROL

In the storeroom office a Kardex is maintained as a means of inventory control. Everything coming in is posted on a Kardex card (Exhibit A). Everything going out is charged out on a storeroom requisition (Form G-68), and posted on "Exhibit A" with a new balance that indicates the stock on hand. These "Exhibit A" cards are filed in a Kardex cabinet with approximately 60 cards to a drawer, and as many drawers as are needed to give a card for each item.

For convenience, these cards may be grouped in any desired manner. Our corrugated containers are designated "CC—" and are arranged in the Kardex in numerical order. All items of cooperation may be posted in one drawer, all pails in another, personal supplies in

used. This monthly and yearly information is helpful in ordering. It is a good guide to proper stock turn-over and proper amounts to keep on hand.

Form G-68 is a storeroom requisition and performs several functions. The first important function is as an order from a department to the storekeeper, and is the storekeeper's authority to issue the items called for.

The department requisitioning from the storeroom must not write in the "Issued," or "On Hand," or "Dollar-Cents" columns, as these are used by the storeroom Kardex clerk and office Kardex clerks.

Physical Inventory Record

A second use for the G-68 requisition sheet is to record physical inventories. When a physical inventory is completed, the "On Hand" column is filled in by the inventory man, leaving the "Issued" column clear. The sheet must be plainly marked "Inventory" in the materials column. When this sheet gets to the storeroom Kardex clerk, the "Issued" column is filled in with an amount that will give the new amount "On Hand." If there is more "On Hand" than the Kardex showed, credit can be issued to a department that was over-charged or returned something, by using Form G-290, "Material Returned to Storeroom."

We do another thing with the "Exhibit A" card which is handy. When our storekeepers order supplies, they jot down, along the top of "Exhibit A" card, the amount of that item ordered, such as 500 or 10,000. When the storeroom copy of the purchase order arrives, the Kardex clerk posts the order

Form No. 209

MONTHLY CONSUMPTION

Month	Amount Used 1946	1947	1948	1949	1950	1951	1952
JANUARY							
FEBRUARY							
MARCH							
APRIL							
MAY							
JUNE							
JULY							

FORM 209: MONTHLY CONSUMPTION WITH COMPARISONS

[illegible]

ABOVE: MAIN OFFICE PURCHASING RECORD AND BELOW (RIGHT) STOREROOM REQUISITION

number in front of the amount ordered. That note stays there, until the shipment arrives, as a ready reference to show that a replacement stock has been ordered. By putting the initial of the vendor in front of the requisition number, this note becomes a ready key to locating the purchase order, pink or yellow copies.

There is no "back-order" business in our storeroom. If an order is not filled for some reason, that order is run through at the end of the day, and the department is charged with whatever was delivered. In the case of containers, sugar, salt, etc., we deliver full loads, even though the order may not call for full loads.

Purchase Order Routing

Now, I want to explain another Kardex system which is maintained in the main office. Everything purchased is put on the office Kardex, which uses Form 59, on which everything received is posted. You will note that this card differs from "Exhibit A" in that it records money value, in addition to the other information. Another card, Form 55, is used with Form 59 to record information regarding vendors, requisition numbers, dates ordered, invoiced, and received, quantity ordered and invoiced, f.o.b., how shipped, price per unit, discount, for whom, and the total money value.

When a purchase order is written, one pink and one yellow copy go to the storeroom, a yellow copy goes to the office Kardex, the original white copy goes to the vendor, and a white copy is kept in the purchasing department file. The pink sheet is used by the receiving

clerks as a receiving record, when they receive the items ordered. The pink sheet is filled out. The information on the pink sheet is copied on the store-room yellow and is filed as a permanent record. The pink sheet then is sent to the office Kardex to be used as a receiving record.

An order may be received in three different car loads, and is considered filled with the three car loads, even though 600 cans short of the order.

In the case where a partial order is received, we use a white sheet and a tissue as a receiving record. The white sheet goes to the office Kardex as the receiving record and the tissue is filed in the storeroom. Be sure when the pink sheet goes in as the receiving record for the last shipment that other entries are eradicated. This is done to prevent duplicate payments. Of course, three white sheets could go in and the pink sheet destroyed.

The office Kardex now has the authority to enter on their Form 59 the items received.

As supplies are consumed, the office Kardex is cleared by use of Form G-68. After the storeroom Kardex clerk has posted the amount issued on "Exhibit A" and filled in the "On Hand" column all G-68's go to the office Kardex clerk, who takes off the items listed from their Form 59. If their "On Hand" is the same as the storeroom, we know that no clerical errors have been made. If there is a difference, the two Kardex clerks check until the errors are discovered. When balances agree, the office Kardex clerk fills in the value or "Dollar-Cents" columns on the G-68.

The G-68's then go to the head Kardex

[illegible]

man, who uses them for charges in money against the various department operating costs.

It is his job also to make sure that the

(Continued on page 34.)

[illegible]

A COMPLETE RECORD OF DISBURSEMENTS IS KEPT ON THIS CARD

**16-HOUR
HOG CHILL WITH**

Gebhardt

(CONTROLLED REFRIGERATION SYSTEMS)

We guarantee to chill 160 lb. dressed hog to a ham bone temperature of 35° or less within 16 hrs. or less after the last hog is in the cooler. With a system of this type, it makes it possible for the same crew to kill and cut in one day.

NOW—IMMEDIATE DELIVERY! Send today for the new Gebhardt catalog.



"GEBHARDTS" are fabricated of Stainless Steel (at no extra cost) to insure complete sanitation, cleanliness and purity.



The photograph above shows GEBHARDTS refrigeration equipment installed in a hog chill box handling 100,000 lbs. per day. This installation is completely automatic.

ADVANCED ENGINEERING CORPORATION



Limp, greasy bacon packages annoy distributors, dealers, consumers, and lessen your quality reputation.

**Does your BACON
PACKAGE
look like a dishrag
?**



Mullinix is the new, perfected wrapper which folded around bacon gives you a straight-edged, RIGID package that is greaseless, clean and attractive!—

The Mullinix Bacon Package is lightproof . . . prevents discoloration.

The Mullinix Bacon Package is grease proof, moisture proof . . . keeps the bacon firm and fresh . . . can be opened and closed without getting grease on the fingers.

The Mullinix Bacon Package is beautiful, flat, RIGID, compact . . . easy to carry . . . easy to store . . . easy to display.

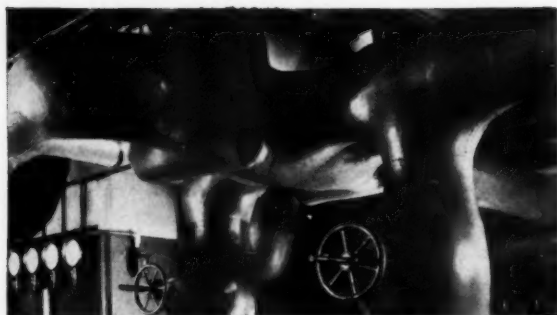
The Mullinix Bacon Package saves you up to 25% man hours in packaging operations . . . self-seals . . . assures uniformity.



Mullinix allows freedom in design for selling and quality appearance . . . lets your brand above the inspired packaging.

Western Waxed Paper Co.
Division of Crown-Zellerbach Corp.
Box 2444—Terminal Annex
Los Angeles (54)

No shape is



too complex for

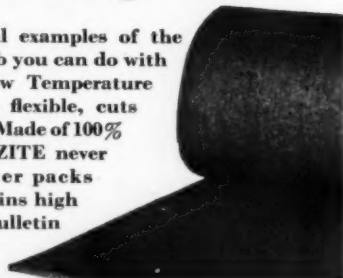


OZITE Standard



insulating felt

These are typical examples of the smooth insulating job you can do with OZITE Standard Low Temperature Insulating Felt. It's flexible, cuts easily, goes on easily. Made of 100% select cattle hair, OZITE never rots or decays, never packs down, always maintains high efficiency. Write for Bulletin No. 300.

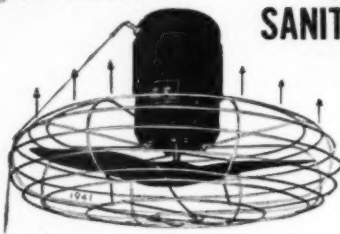


AMERICAN HAIR & FELT COMPANY

DEPT. 7J-12, MERCHANDISE MART, CHICAGO 54, ILL.

Play it Safe
WITH **Reco** REFRIGERATOR FANS
(REG. U.S. PAT. OFF.)

**HAVE DRY
SANITARY COOLERS**



Dissipate Odors
Keep Walls and
Ceilings Dry
Restrict Food
Spoilage
Prevent Frost
and Ice on Coils

This remarkable fan operates on a revolutionary new principle, IT BLOWS UPWARDS, and keeps all of the air in the refrigerator in slow, gentle motion. It gives renewed life and efficiency to old refrigerators. Write for Bulletin 241, giving complete information.

REYNOLDS
ELECTRIC COMPANY

Manufacturers of Air Circulators, Fans, Food Mixers, Vegetable Peelers, Chopper-Slicers

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*If you're
Buying
Them for me*

**SPECIFY
ALLIED
"E-Z FIT"
TEXTILE COVERS**

Give your quality meats the protection they deserve. Order ALLIED "E-Z FIT" BEEF BAGS for positive protection from dirt and handling.

Phone or write your immediate or future requirements for all types of Stockinettes. Our central location guarantees fast response to your needs for quality products.

ALLIED MANUFACTURING CO.
DES MOINES, IOWA

Hormel Sales, Profit Up

(Continued from page 13.)

purchased the plant of the Fremont Packing Co. at Fremont, Neb. At present the firm is engaged in a building program to expand the facilities there. In this new construction the company is finding its first opportunity to apply the principles of the "One Story Packing House," the "pilot plant" for which was constructed in Austin in 1941.

A beef slaughtering plant in Dallas, Tex., purchased in 1945, has been expanded to enlarge total capacity and to provide for certain processing operations.

A gelatin plant has been added to the facilities at Austin, which has many new and novel features and is one of

the most efficient plants in the country for the manufacture of high-grade gelatin. Other new products initiated during the year include: Hormel Deviled Ham, Deviled Tongue, Liver Pate, Hormel Corned Beef Hash and Mary Kitchen Roast Beef Hash. The manufacture of Whole Chicken, Quarter Ham and Onion Soup has been resumed.

The report noted that the total number of employees at the end of the year was 6,387, with 4,588 of these at Austin. It also stated that the completion of improved employe facilities has been accomplished at the Austin plant during the year with the occupation of the new cafeteria and medical department.

Following is the profit and loss statement of Geo. A. Hormel & Co. for the fiscal year ended October 25, 1947.

SUMMARY OF PROFIT AND LOSS STATEMENT

SALES (less returns and allowances).....	\$231,979,784	
Less freight and express.....	5,185,203	
NET SALES.....		\$226,794,581
COSTS, EXPENSES AND TAXES (Itemized below).....		223,545,993
MATERIAL COSTS AND EXPENSES.....	\$197,916,839	
Cost of products sold, selling, administrative and general expenses, exclusive of items shown separately.....	\$197,146,714	
Provision for depreciation and amortization.....	680,440	
Sundry charges less sundry income and credits.....	89,685	
TOTAL WAGE COSTS.....	22,831,099	
Wages and salaries, including joint earnings.....	\$ 21,812,988	
Contribution to employees' profit sharing trust.....	676,344	
Unemployment and federal old age benefit contributions.....	341,767	
TOTAL TAXES.....	2,818,055	
State income, property and other taxes.....	\$ 681,379	
Federal taxes on income—estimated.....		
Provision for the year.....	\$ 2,125,000	
Additional provision for prior years.....	11,676	
	\$ 2,136,676	
NET PROFIT.....		\$ 3,228,588

SUMMARY OF SURPLUS

SURPLUS—October 26, 1946*.....		\$ 9,644,110
Add net profit for the year.....	\$ 3,228,588	
Deduct cash dividends:		
On preferred stock—\$6 per share.....	\$ 86,724	
On common stock—\$2.125 per share.....	1,074,849	
	2,153,739	
SURPLUS—October 25, 1947.....		\$ 11,707,849

*Includes a credit of \$1,323,438 resulting from reduction in tax provisions, which is segregated in the company's accounts pending review of the company's claims for relief under provisions of the Internal Revenue Code.

Can Manufacturers Say Ban on Metal Cans Would Save Very Little Steel and Tin

The proposed Department of Commerce ban on metal cans for the packaging of pet foods and several other products would be an unnecessary and unjust hardship on many small businesses and would accomplish only negligible results, R. S. Solinsky, president of the Can Manufacturers Institute, declared this week at Chicago. Solinsky is president of Cans, Incorporated, Chicago, as well as head of the association which represents some 50 can manufacturing companies throughout the nation.

The proposed curtailment would seriously affect the business of several small manufacturers and processors, as well as wholesalers and retailers, he stated, and add a greater burden on the country's already overtaxed transportation facilities. Solinsky also pointed out that the can makers had been given no opportunity to present their views and that it was not even clear whether the purpose of the restrictions is to save tin or to control

tin as a means of curtailing the use of steel.

Complete banning of all cans for the pet food, beer, coffee and motor oil industries, with the consequent disruption of businesses, would result in a saving of only 1 per cent of the country's 1948 steel production and less than a 2½ per cent saving in tin consumption, according to Solinsky, who said that the can manufacturers and their customers favor application of the steel and tin consumption curtailment to all steel using industries in the same proportion.

HEARINGS IN ARMOUR LABEL CASE ARE TO BE CONTINUED

Hearings in federal district court at Easton, Pa., in the Armour label case ended this week after Judge J. Cullen Ganey denied a motion by Armour attorneys to dismiss the injunction proceedings brought by the Campbell Soup Co. and the Carnation Co. to restrain Armour and Company from using a red and white label on its food cans. Attorneys for both sides were expected to file lengthy briefs, after which oral hearings will be held at Philadelphia.

YOU CAN AVOID EXCESS GRINDER PLATE EXPENSE

By using... C.D. TRIUMPH PLATES

Guaranteed for FIVE FULL YEARS against regrinding and resurfacing expense!



C.D. TRIUMPH PLATES

give you advantages and cost-cutting features that no other plate can offer you. They can be used on both sides and can be reversed to give you the effect of two plates for the price of one. They wear longer. They cut more meat and cut it better. They eliminate unnecessary expenses of regrinding and replacement.

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have proven their superiority in all the large meat packing and sausage plants, and in thousands of smaller plants all over the United States and foreign countries. Available in all sizes for all makes of grinders. They are known the world over because of their superiority.

Write today for full details and prices.



THE SPECIALTY MFRS. SALES CO.

Chas. W. Dieckmann
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White,
Smooth,
Creamy,
Uniform..



LARD

VOTATOR is a trade mark (Reg. U. S. Pat. Off.) applying only to products of The Girdler Corporation.

Let it Flow !

WHITE, smooth, creamy, uniform lard—the kind people buy by brand name. It literally flows out at record speed and economy when processed with VOTATOR apparatus.

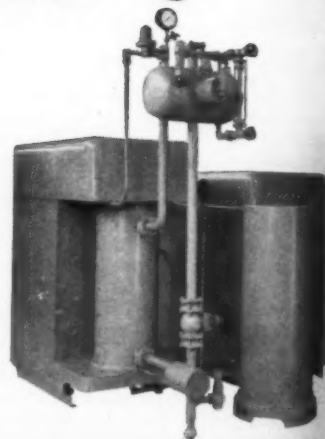
The hot fat is pumped in at one end, comes out the other finished lard of proper temperature, texture, and consistency.

Incorporating a highly efficient heat transfer mechanism, VOTATOR apparatus cools, mixes, and plasticizes as the material flows through. The operation takes seconds. Remarkable volume is achieved in relation to use of floor space, manpower, refrigeration.

The continuous nature of the VOTATOR operation cuts cost. And its closed, controlled character makes for uniform high quality. Time and temperature cycles, texture, aeration, and other factors can be precisely regulated. "Weather" problems are eliminated. Contamination and waste are prevented.

VOTATOR lard processing apparatus is a production "secret" behind virtually every nationally popular brand of lard on the market today.

Write for information about the wide range of capacities available in fully developed VOTATOR lard processing units. There is a model to fit your needs.



Votator

LARD PROCESSING APPARATUS

THE GIRDLER CORPORATION, VOTATOR DIVISION
LOUISVILLE 1, KENTUCKY

150 Broadway, New York City 7 • 2612 Russ Bldg., San Francisco 4 • 505 Forsyth Bldg., Atlanta 3, Ga.

Advances in Fats Field

(Continued from page 15.)

placing them in a press and exerting such pressure upon the meats that the oil will be forced from them, and can be recovered to be sold as crude or refined oil or may be further processed and sold as a finished product, such as shortening or salad oil.

Figure 1 shows a vertical type automatic cooker for cottonseed. The cottonseed meats are decorticated, rolled, and delivered from the rolls through a conveyor to the upper kettle and are automatically filled into the upper compartment of the cooker.

High pressure steam is carried on the upper two kettles in order to heat the cold meats as rapidly as possible and very low pressure steam is carried on the third and fourth kettles as the meats become heated to the most desirable temperature for removing the oil.

From the cookers the meats are delivered through cake formers into steel presses shown in Figure 2, wherein high pressure is exerted on the meats, forcing out the oil from the cake. The oil drips into a sump tank and is recovered as crude oil, while the cake is broken up, ground and is ready for sale as a high class animal feedstuff.

The resultant meal appears perfectly dry, but may contain quite a little oil.

2. Expelling or Screw Pressing: In using screw presses or expellers, the meats may be prepared as has been noted under vertical presses, or they may be tempered without hulling and the oil squeezed from the meats cold or heated.

The material is fed continuously into the press and the oil is continuously squeezed from the meal. The discharged cake may be easily ground up for stock feed.

3. Solvent Extraction: Figure 3 shows a flowsheet of a typical installation for the solvent extraction of cottonseed oil.

The advantages claimed for solvent recovery are as follows:

1. Higher percentage of oil recovery.

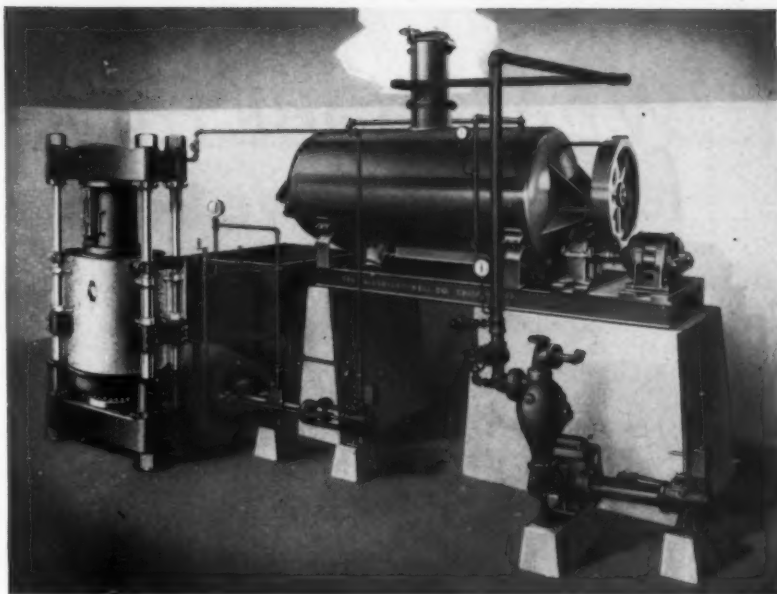


FIGURE 4: VACUUM TYPE DRY RENDERING INSTALLATION WITH VERTICAL CRACKLING PRESS. (Courtesy Allbright-Nell Co.)

2. No squeezing out of unwanted substances with the oil.

All of the fats which are edible must be separated from the tissue and other protein materials with which they occur. At ordinary room temperatures or lower, these fats are in a plastic semi-solid condition, but, when warmed, the lard liquefies and may be separated from the tissue.

Three methods of accomplishing this are in common use:

1. **Steam Rendering:** Readers of THE NATIONAL PROVISIONER are all familiar with ordinary steam rendering tanks. Live steam at 40 lbs. to 60 lbs. pressure is applied directly to the fat in such a manner as to melt it and keep it agitated until the melted lard is completely freed from the tissue. Naturally, a considerable amount of water from the condensed steam, as well as from the fat

itself, is present with the fat when rendering is completed; the lard is permitted to rise to the top, and is decanted away from the remaining tankage and tank water. Lard in this state is known as "prime steam," and may then be refined, chilled and plasticized and sold as a shortening.

Figure 4 shows a dry rendering installation. Edible fats are placed in these mechanically agitated tanks and are heated under vacuum until the lard melts and dries and separates from the tissue and until the tissue is substantially dry. Note that the oxygen of the air is excluded during this process.

The lard is then drawn off from the dry tissue, called cracklings, and the remaining lard is freed from the cracklings by means of a vertical press or expeller of the same general type as is described above, under "pressing."

Figure 5 shows a drip rendering unit which consists essentially of a dry rendering upper compartment with a perforated plate through which the melted lard runs down out of the upper compartment as soon as it is freed from the tissue. This is done in order to free the rendered lard from contact with the dried tissue, which imparts a "fried meat" odor to it.

In this bottom compartment an alkaline solution and an adsorbent are applied to the lard, so that rendering, neutralizing, decolorizing and deodorizing are completed in this one process and the lard is filtered out, ready to use, without any further refining. This entire process is operated under vacuum, thus excluding the oxygen of the air from the product during processing. Newly designed drip rendering equipment makes it appear possible to produce a colorless, odorless, completely neutral lard of good stability, which will stand up well in summer.

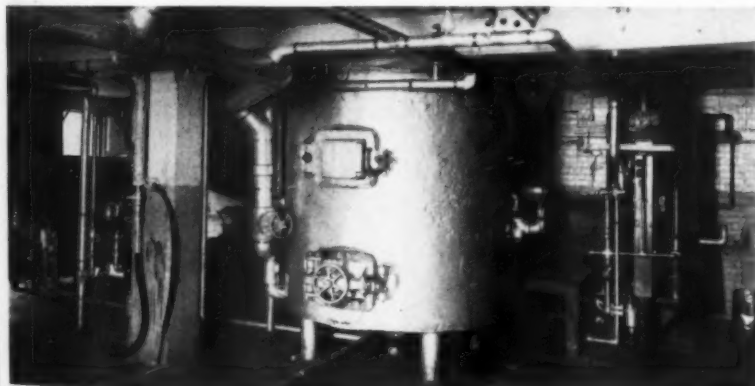
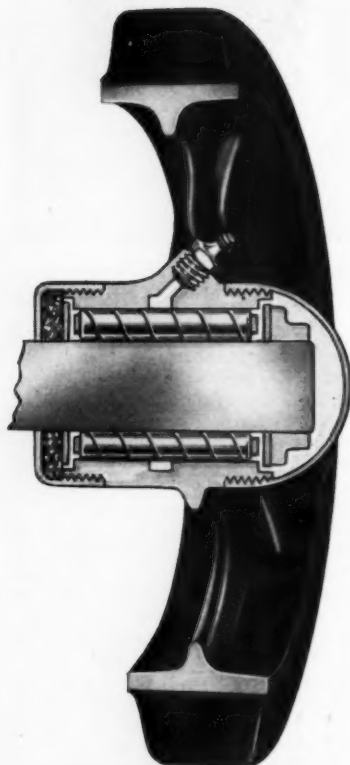


FIGURE 5: VIEW OF DRIP COOKER AT THE LIMA PACKING CO., SHOWING DOORS OPENING INTO UPPER AND LOWER COMPARTMENTS AND FUNNEL THROUGH WHICH THE ACTIVE CARBON IS INTRODUCED IN SUSPENSION; ALSO FILTER PRESS AND HYDRAULIC PRESS FOR REMOVING LARD FROM CRACKLINGS.

Why **GLOBE** trucks last longer—give better service—push easier!



Simple construction, easy replacement of parts, with silent, long lasting service were all engineered into these new Globe Truck Wheels. The "S" shaped spoke wheel is now standard—it has been tested and designed for tensile strength, impact strength, creep resistance and stress concentration, and made of a high grade tough material to withstand shock and rough treatment.

THE NEW WATERPROOF HUB CAP AND SEALED ROLLER BEARING ADD LONG LIFE TO GLOBE TRUCK WHEELS

Shown at left is a cut away view showing the interior construction of Globe Roller Bearing Wheels. See where the lubricant goes in—the waterproof hub cap prevents it getting out and protects bearings against grit and moisture. The whole bearing is thus encased in lubricant. All Globe Load Wheels, from now on, when furnished with roller bearings, will have these replaceable outer bearing sleeves and waterproof hub caps.

Pictured right is the Globe molded-on rubber tired wheel, possessing a hardness suitable for protection of floors, resistance to wear and sufficiently resilient to relieve operator fatigue when pushing loads over uneven and rough floors.

Remember, a Globe Wheel is more economical too, because you need replace **ONLY** the part that is worn. See the new Globe Catalog for full details on the new Globe Industrial Wheels, Casters and Truck Repair Parts.



33 Years Serving the Meat Packing Industry
With Expertly Designed Equipment

The **GLOBE** Company

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Up and down the MEAT TRAIL

Animal Production Group Honors Robison and Hart

Two men who have become nationally known for their achievements in animal husbandry and related sciences were honored by the American Society of Animal Production at its annual meeting in Chicago, November 28 to 30. They were Wayne L. Robison, who heads the swine investigations projects at the Ohio agricultural experiment station at Wooster, and Dr. George H. Hart, head of the University of California animal husbandry department.

Robison received the Morrison award for outstanding research in the field of animal husbandry and was presented with a check for \$1,000 and a gold watch by Dr. W. A. Craft, the organization's president. The citation of his achievements commended him as a leading authority in swine production, his major contribution being the improvement of swine rations, particularly corn, for use in dry lot and on pasture. It cited specific contributions in swine breeding, in the determination of effect of ration on carcass and hardness of the fat, in the evaluation of pastures in swine feeding and the relative values of various pasture crops. It also stated that his work in crossing inbred lines within a breed and outcrossing lines within a breed has contributed toward more efficient pork production.

Dr. Hart was the honor guest of the group at its final dinner, and his portrait was presented to the Saddle and Sirloin Club at that time. He is the author or co-author of 82 publications, has degrees in both medicine and veterinary medicine and has helped to cope with such animal diseases as Texas cattle fever and brucellosis in cattle. The Hart portrait was accepted by E. N. Wentworth on behalf of the club.

Another feature of the meeting was the awarding of prizes to this year's winners in the Saddle and Sirloin Club's essay contest for agricultural students. Charles P. Garvin, Oklahoma A and M college, was awarded the gold medal; Richard M. Livingston, California Polytechnic, the silver medal, and Robert C. Snyder, Michigan state college, son of Charles E. Snyder, Saddle and Sirloin Club president, the bronze medal. The subject for this year was "A Side of Bacon."

Paul Gerlaugh, head of the Ohio State agricultural experiment station at Wooster, O., was elected president of the society. Other newly elected officers are: Professor W. G. Kammlade of the University of Illinois, vice president, and Dr. H. M. Briggs, Oklahoma A and M, secretary-treasurer.

Dr. Thomsen Is Appointed to Marketing Research Position

Appointment of Dr. Frederick L. Thomsen as director of the recently established marketing research branch, Production and Marketing Administration, has been announced by the U. S. Department of Agriculture. He will be responsible for the review and coordination of all research assigned to PMA under the Research and Marketing Act of 1946 and related research work. Projects dealing with specific commodities or marketing functions will be carried out by the appropriate PMA branches concerned. Others which cut across commodity lines will be directly under the supervision of Dr. Thomsen and his staff.

From 1942 to 1947 Dr. Thomsen has been with the Bureau of Agricultural Economics, and for the past five years headed its division of marketing and transportation research.

Name New Webb Co. Manager

The appointment of Robert H. Furtney as manager of the Webb Packing Co. at Salisbury, Md., has been announced by A. E. Goldman, general manager of Modern Distributors, Inc., Philadelphia, owner of the Webb company. Furtney has been general manager of the Gold Medal Packing Corp., Utica, N. Y., for the past three years. Previously he had been associated with the Cudahy Packing Co. for 17 years in various capacities in operations, sales and merchandising, in plants at St. Paul, Memphis, Denver, Omaha, Chicago and Wichita.

Newton Begins Operations

The newly constructed plant of the Newton Packing Co., Wellsville, Kans., has been fully completed and for the past two weeks has been making pilot runs to perfect operating procedure. According to M. D. Newton, owner, operation on a full scale will begin in another week under federal inspection number 916. The plant is located in an area of large livestock supply and expects to do extensive carlot shipping of carcasses.

Harry Barron Retires After Service Record of 50 Years

After 50 years in the meat industry, Harry Barron of the lamb processing department of Swift Canadian's Toronto, Canada, plant has retired. He received his gold 50-year American Meat Institute button from H. H. Stedman, plant superintendent, recently. Mr. Barron started to learn the meat trade when he was just 15, in a small abattoir at the back of a butcher shop in Kent, England, and before he left that country to seek his fortune in Canada he had worked for similar establishments in many other places and had piled up 15 years of experience in the meat business. He had been in Toronto only two days when he went to work on the beef dressing floor at Swift. He was shortly transferred to the new lamb dressing department then being formed and remained there until his retirement.

Mr. Barron (third from left in front row) is shown below with a group of fellow employees who honored him on his retirement.



Personalities and Events of the Week

● **Maurer-Neuer Corp.**, Arkansas City, held a barbeque, open house and livestock program recently, with approximately 5,000 guests from Kansas, Oklahoma, Missouri and New Mexico. Beef and pork purchased by the company at the American Royal Livestock Show was the star attraction at the dinner. The program featured speakers from Kansas State and Oklahoma A and M colleges.

● **F. W. Specht**, president of Armour and Company, was elected to the board of directors of the Grocery Manufacturers of America at the group's recent annual meeting in New York.

● **Edward G. Netscher**, controller of Lykes Bros., Inc., Tampa, Fla., and **John M. Walker**, secretary and controller of Stahl-Meyer, Inc., Brooklyn, have been elected to membership in the Controllers Institute of America.

● **Dr. Jerry Sotola**, assistant director of Armour and Company's livestock bureau, addressed the Chicago Farmers Club recently on the subject, "Short Cuts in Solving This Year's Feeding Problems."

● **George F. VonAllmen**, owner of the Schwab Provision Co., Louisville, Ky., has filed a petition in bankruptcy in federal court. VonAllmen listed company liabilities of \$70,646 and assets of \$62,485. Largest creditors were the Koch Co. and the Dawson Packing Co. of Louisville.

● **August Froehlich**, president of the Eastern Market Sausage Co. of Detroit, Mich., visited his native town, near Stuttgart, Germany, this summer. He took with him as much food and cigarettes as he was allowed to take on the plane. He devoted practically his entire time overseas distributing food to the people in his native town. He worked so hard, in fact, that he was taken ill and had to rest and recuperate in a sanatorium.

● **Hygrade Food Products Corp.**, Detroit, Mich., is spending \$50,000 to eliminate smoke near the plant. The project is expected to take about three months, according to company officials.

● The recent Waterloo Meat Animal Show, which is sponsored by the Rath Packing Co. and the Waterloo Chamber of Commerce, in cooperation with Iowa State college and agencies and organizations serving agriculture, had entries from 58 counties in Iowa and five in Minnesota. Sale of the livestock entered totaled \$77,823.34, with \$60,625.48 for cattle, \$14,699.55 for hogs and \$2,498.31 for lambs. The average price paid for



A. FROELICH

PACKER FAMILY QUARTETTE

Posing before some choice beef carcasses hanging in the firm's recently completed modern new cooler are (left to right): **Morris Sokolik**, cooler manager; **David Sokolik**, plant manager; **Harry Sokolik**, president, and **Joe Sokolik**, secretary, all of the Royal Packing Co., St. Louis, Mo. The new unit is part of an extensive plant expansion program which includes building of a new rendering plant and modernization of killing facilities.



steers was slightly more than 38c a pound. **Joe Duea** of Belmond, Ia. showed the grand champion steer, a Shorthorn; **Harlan Hirsch** of Indianola, the grand champion barrow, a purebred Poland China, and **E. H. Rotter** of West Point the grand champion lamb, a Southdown.

● **Alfred Cooper**, Newark, N. J., founder and president of Standard Provisions Co., died recently at the age of 47, after a short illness.

● **W. W. Naumer**, president of the Du Quoin Packing Co., Du Quoin, Ill., has accepted an appointment to the legislative committee of the Illinois State Chamber of Commerce. In this capacity he is one of a group of Illinois business men which will sponsor informal meetings in each senatorial district to arouse interest of business men in legislative affairs.

● **E. J. Davidson**, Wilson & Co., was named vice president of the American Butter Institute at its thirty-ninth annual meeting.

● An explosion, caused when a welder's torch set off accumulated tallow gases in an empty 4,000-gal. capacity truck tank, rocked the plant of the Columbus (O.) Rendering Co., injuring two workmen, one of whom was blown through the roof. The tank was blown to bits and the east and west walls of the garage in which the truck was parked, crumbled.

● **H. K. Dawson**, cashier of Haas Davis Packing Co., Mobile, Ala., has returned to his job after an absence due to a serious illness.

● The White Star Sausage Co., New Orleans, La., was recently destroyed by fire. Plans are already underway for rebuilding the plant.

● The second annual Bourbon Beef Show will be held at the Bourbon Stockyards, Louisville, Ky., December 11 and 12, according to an announcement by **James R. Rash, jr.**, general manager.

● **C. K. McKendry**, owner of the McKendry Packing Co., Fort Smith, Ark., announced recently that he will establish a packing plant in Alma, Crawford county, Okla., if he is able to obtain title to land on which the pro-

posed plant is to be built. He stated that the plant will be federally inspected.

● **Fred A. Rochester**, formerly associated with a number of firms in the industry, has been appointed by President Truman to the position of executive secretary of the cabinet food committee for the state of Maryland for the conservation of grain for the European relief program.

● **John J. Steckler**, of Minneapolis, Minn., formerly a district manager of Swift & Company, died recently.

● Construction of a meat packing plant and cold storage plant by **Norbert Newman** at Mercedes, Tex., will get underway soon. Starting with an initial capacity of 30 head of cattle per day, Newman expects to build up his business to a much greater volume.

● For the eleventh consecutive year the National 4-H Club Congress was the guest of the Chicago Sunday Evening Club, Sunday, November 30, at Orchestra Hall. Approximately 1,500 delegates attended, representing 47 states, Canada and several foreign countries. **Edward Foss Wilson**, president of Wilson & Co., was chairman of the service, at which the Montana delegation presented a pageant entitled "Rural Life Sunday," and 16-year-old **Don Lichtwardt** spoke.

● **John and Cecil Hughson**, owners of the Hughson Meat Co., wholesale meat firm of San Marcos, Tex., announced that they will erect a frozen foods locker plant adjoining their present building. They had recently added slaughtering facilities and a cold storage warehouse.

● The Little Rock, Ark., city council health committee has approved meat inspection taxes designed to distribute equitably the approximate \$8,000 annual cost for the service. The distribution would tax as follows: Local representatives of out of state federally-inspected plants having local plants (Armour, Cudahy and Swift) \$180 each annually; local slaughterers and processors not federally inspected, \$1,000 each, a \$500 increase, and out of state shipments to salesmen or dealers having no premises, per car or truck, \$3.00.

Merry Christmas
and
Happy New Year



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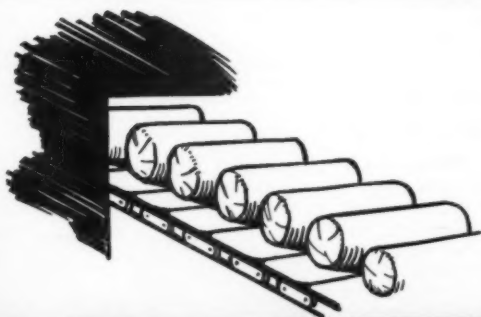
St. Louis

Los Angeles

Chicago

*Sausage sales
begin in the cutter*

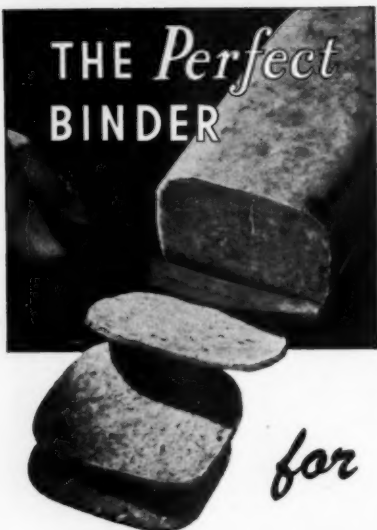
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USDA List of Research- Marketing Act Projects

A complete list of projects previously announced under the Research and Marketing Act through November 15 of this year was released last week by the office of information, U. S. Department of Agriculture. It is understood there are only a few more such projects to be approved and announced under the 1947-48 fiscal year program. Titles of selected projects from the list relating directly or indirectly to the meat packing industry follow: (USDA project numbers appear with title.)

Number 36. Processing methods, including freezing and curing, to preserve meat quality; 38. Identification and propagation of genetically superior lines of beef cattle; 41. Cause and control of little pig losses; 40. Prevention or control of internal parasites in sheep; 89. More uniform use between markets of live animal grades by market reporters; 90. Modernization of federal standards for classes and grades of livestock and meats; 91. Weekly estimates of federally inspected slaughter and meat production; 92. Improvement of facilities, service, etc. at public stockyards; 83. More efficient handling and processing of livestock and poultry by cooperatives; 33. Production, price and consumption analysis for meat animals and meat.

Some projects listed under the heading of across-commodity projects which may have relation to the livestock and meat industry are: 129. Investigations of tanning and development of new tanning materials; 11. Kinds and quantities of food needed by persons of different ages, activities, etc.; 13. Potential outlets for foods, based on dietary habits in various areas; 12. Improving acceptability of foods by better and more varied preparation; 75. Reducing food costs by promoting more efficient marketing facilities; 55. Efforts to make wholesale market news service more effective.

Also of interest to packers is project number 35 which deals with an analysis of factors affecting prices and uses of fats, oils and peanuts. No specific information on the progress of these projects is available at present.

BROKERAGE INCREASE IS REVISED BY GIRA-WALSH

The Gira-Walsh Co., Chicago packinghouse product brokers, announced this week that its rate of brokerage will be 15c per cwt. on sales of carcass beef, with a rate of 17½c per cwt. applicable on sales of all other packinghouse products, including lard. Rates covering export sales remain unchanged.

The company had announced on November 19 that its rate of brokerage would be increased, effective December 1, from 12½c per cwt. to 20c per cwt. on all domestic sales of packinghouse products.

SANITARY

* Alumi-lug *

- ALUMINUM DELIVERY AND STORAGE MEAT AND FOOD BOX

Constructed of a non-corrosive, non-contaminating aluminum alloy. Smooth (welded) interior surface eliminates bacteria traps. Quickly and thoroughly cleaned.

Now! The most revolutionary step ahead in meat handling history — a sensational new, sanitary and lightweight aluminum meat delivery and storage box — for easier, more efficient meat handling and storage. Saves truck and storage space, time, weight — slashes upkeep and replacement costs. ALUMI-LUG is a fully approved, non-corrosive, non-contaminating wet meat delivery and storage box with a smooth, easy-to-clean surface that completely eliminates bacteria traps and the need for paper lining.

SPECIFICATIONS: Inside dimensions, 32"x13½"x10" deep — yet weighs only 11½ lbs., less than half the weight of ordinary container of same capacity. Special aluminum alloy and welded construction give ALUMI-LUG superior strength to withstand severe drop tests, road shocks. Can't chip — no plating to wear off. Minimum life expectancy, 10 years!

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New Trade Literature

Women's Work Apparel (NL 445):—Attractive styles of washable service apparel for women designed by the company are illustrated in a new catalog. Included are dresses, caps, headbands, cloaks and coveralls.—E. R. Moore Co.

Fork Lift Truck (NL 440):—Selection of the correct fork lift truck, industrial tractor or fork lift truck accessory for any materials handling job is simplified in a 28-page lift truck guide in handy pocket size. Illustrations and drawings of the firm's complete line of materials handling equipment, together with a list of important specifications for each model, are given.—Towmotor Corporation.

Power Boilers (NL 441):—Operation and care of the company's high pressure boilers are covered in a booklet giving material on boiler construction, washing and putting the boiler in service, correct handling in service, hand firing, care of grates in service and care out of service.—Kewanee Boiler Corporation.

Heat Recovery System (NL 442):—A publication describing five different flash-tank and heat-exchanger systems for recovering the otherwise wasted heat in boiler blowoff water also includes a detailed calculation of savings under actual plant conditions, a quick-estimating chart and a roughly estimated cost of equipment. Two thermostatically controlled systems for automatically proportioning the rate of blowoff to makeup water are described.—Cochrane Corporation.

Control Valves (NL 443):—Features of a new bulletin, "Pneumatic Control Valves and Controller Accessories," include a color page showing the various identifying enamel finishes on the firm's control valves, corresponding with the color code of the American Standards Association; plates and tables of specifications for control valves; needle type valves, poppet valves and butterfly valves; method of computing of valve sizes, and illustrations and descriptions of air filter sets, ventilating dampers and other accessory equipment.—The Foxboro Co.

Package Handling Conveyors (NL 447):—A ten-page color catalog describing and illustrating a complete line of freight and package handling conveyor systems has been released by the manufacturer. Complete engineering data, construction features and descriptive copy is included on a new portable streamlined-boom construction conveyor and the firm's line of handling equipment. Charts and tables of dimensions and performance figures are given.—A. B. Farquhar Co.

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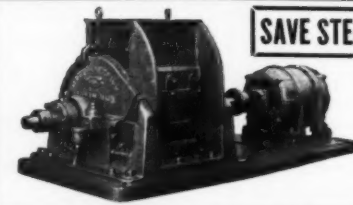
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FLASHES ON SUPPLIERS

FEARN LABORATORIES, INC.: This Franklin Park, Ill. manufacturer of seasonings, cures and protein flavors for meat packers and sausage manufacturers, has announced the appointment of P. G. Phillips as sales manager of its packinghouse division. According to the announcement made by J. B. Kleckner, general sales manager of Fearn, the appointment has been made to further perfect the company's steadily expanding service to the industry and insure highly specialized aid to packers and processors. Phillips was formerly manager of the firm's southern division and has had a broad experience in sales and sales management as well as many years direct service to the meat industry.



P. PHILLIPS

LINK-BELT CO.: Announcement has been made from Chicago headquarters of this firm that Leonard C. Heinlein has been appointed to the newly created position of assistant superintendent at the company's ball and roller bearing division plant in Indianapolis, Ind. Heinlein, who will have charge of

all production at the plant, has been associated with the firm since 1926, following his graduation from Purdue university as a mechanical engineer. It was also announced that Columbus Basile has been appointed superintendent of the firm's Chicago plant which manufactures screw conveyors and other materials handling and power transmission equipment. Basile has been with the firm since 1928. For the past three years he has been in charge of time study and methods at the company's plant in Philadelphia, Pa.

KRAFT FOODS CO.: This Chicago company has announced availability of its dry milk solids in 200 lb. drums and 175 lb. barrels and of a new coarse-ground, high heat-treated product in 25 lb. bags. During the war the firm's milk solids, which are used in sausage formulas, had been in very short supply.

PAUL-LEWIS LABORATORIES: This Milwaukee, Wis. chemical firm recently moved to new and larger quarters at 4253 N. Port Washington rd. in that city. The increased facilities and modern new equipment which has been installed will better enable the company to serve its customers.

THE FORD MOTOR CO.: William T. Gossett, vice president and general counsel of the Ford Motor Co., Dearborn, Mich., has been named a director of the company, Henry Ford II, president, announced recently. Gossett succeeds Herman L. Moeckle who re-

signed March 31. No director was elected to succeed the late Henry Ford. The directorate consists of Henry Ford II, Benson Ford, E. R. Breech, M. L. Bricker, J. R. Davis, B. J. Craig and Gossett.

BJORKSTEN RESEARCH LABORATORIES: The Nash-Kelvinator Corporation recently awarded a research contract to this Chicago organization relating to subjects pertinent to plastic fabrication, it has been announced by Dr. Johan Bjorksten, president. This is the second Nash-Kelvinator contract awarded the laboratory.

SPRINGFIELD BOILER CO.: This Springfield, Ill. firm has announced the appointment of the firm of Edward F. Masterson & Son, 18 New Derby st., Salem, Mass., as its representative in the New England territory, including the states of Maine, New Hampshire, Vermont, Rhode Island and Massachusetts. At the same time Springfield announced the appointment of George Power as representative of the company in Chicago, with headquarters at 612 N. Michigan ave., and of Carswell Marine Associates at 417 Market st., San Francisco, covering the Pacific Coast and Alaska.

EAGLE BEEF CLOTH CO.: A 9-lb. baby boy, Lewis Sherwood, was born to Mr. and Mrs. Nathan Levine on November 5. Mr. Levine is president of this Brooklyn, N. Y., stockinette manufacturing firm. The boy is the couple's second child.

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Our long experience in the chili seasoning industry has taught us that chili products are judged by both color and flavor. Rich red color stimulates appetite appeal—the urge to buy! The tantalizing, true flavor of real chili keeps consumers coming back for more—repeat sales!

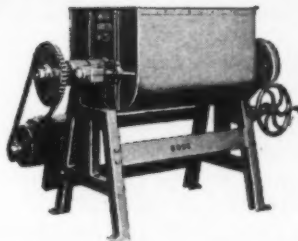
Our superb blends of Chili Powders and Peppers are used extensively by A. M. I. and N. I. M. P. A. Members and have played no small part in the success of some of the nation's largest selling chili products.

Write today for formulas, samples and full particulars.

CHILI PRODUCTS CORPORATION
1941 East 11th Street, Los Angeles, California
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ALSO DISTRIBUTED FROM:
• SAN ANTONIO, TEXAS
• HOUSTON, TEXAS

MIXER

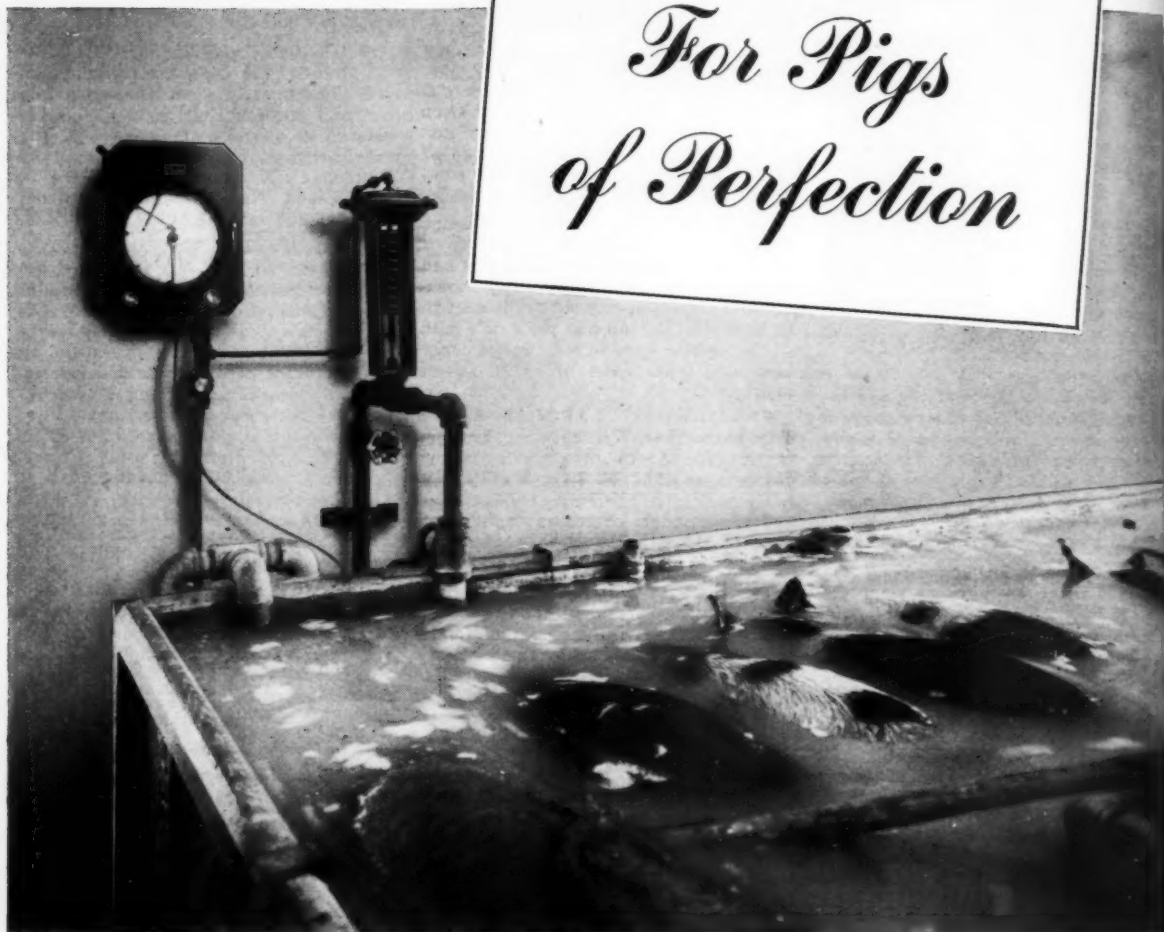


BOSS Mixers are built in a variety of styles and sizes to fit the requirements of all sausage makers. They may be had in open hopper or vacuum styles. With steel and cast iron, stainless steel or steam jacketed hoppers. Manual or mechanical dumps. Capacities from 100 to 2500 pounds. Our No. 469 Mixer is shown above, with steel and cast iron hopper, chain drive, manual dump, 750 pound capacity, 7½ H.P. motor. Write for information on the style and size you need.



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

For Pigs of Perfection



THESE are "Arpeako" pigs approaching the "Peak of Perfection" in a dehairing vat at the Tobin Packing Company's Rochester plant. That pole (lower right) is being handled by a highly skilled operator. But thanks to those automatic Taylor temperature controls above the vat, his job is only half as hard as it used to be.

He still has to know just how long to leave the pigs in that hot dehairing solution. But when the vat was equipped with only a recording thermometer, he also had to manipulate hand valves to keep the temperature just right. Now the Taylor Fulscope Recording Controller operates a Taylor Motosteel Evenaction Diaphragm Valve which throttles the steam supply to precisely maintain the required temperature. Thus the solution temperature can't get too high and discolor the pigs' skin—or too low—requiring reprocessing for proper hair removal. And the Fulscope charts a complete, accurate record of the whole process.

This is just one of the many ways accurate Taylor instrumentation is helping packers keep quality up and costs down. Ask your Taylor Field Engineer. Or write Taylor Instrument Companies, Rochester, N. Y., or Toronto, Ontario. *Instruments for indicating, recording and controlling temperature, pressure, humidity, flow and liquid level.*

Taylor Instruments
— MEAN —
ACCURACY FIRST

IN HOME AND INDUSTRY

RENDERING *and By-Product Processes*

West Coast Plant Uses New Type of Unit For the Elimination of Rendering Odors

DEODORIZATION of rendering department exhaust by a new method has now been in successful operation at the Los Angeles plant of the Cornelius Packing Co. for over a year, according to Charles L. Eshleman, chief engineer of the firm.

The principle of the mechanical-chemical unit, known as a "Deodofyre," is described as "chemical reaction, accelerated by certain catalytic features." Heretofore the principal methods of deodorizing rendering exhaust have been: 1) use of a barometric condenser or jet condensing vacuum pump to condense the odor-carrying vapors and condensable gases and, 2) absorption of odors and non-condensable vapors by activated carbon.

Several years ago the Cornelius Packing Co. became concerned about the problem of objectionable rendering department odors and decided to do something about them. The community is troubled at times by "smog" conditions because of the surrounding mountains. The firm called in the James H. Knapp Co. of Los Angeles in 1944 and asked its engineers to assist in developing equipment which would completely eliminate objectionable odors and residues from rendering exhaust.

Reasons for Change

Up to that time Cornelius had been employing water in condensers for removal of odors. It was felt that improvement was desirable for several reasons: 1) the method employed was not entirely effective; 2) its operation required the attention of experts; 3) it was expensive to operate and used a great deal of water, and 4) while it did separate some of the residues from the exhaust, it did not provide for their disposal.

Rendering department exhaust may be invisible and still carry a load of waxes, oils, etc. which, upon coming in contact with cooler air, condense and settle in film form on exposed surfaces in the surrounding neighborhood.

Knapp engineers conducted research which provided them with certain basic data:

- 1) Odors to be eliminated are characterized chiefly by aliphatic amines and similar nitrogenous compounds, among which are cadaverine, papaverine, skatole, indole, indican and others. All of these are disagreeable in odor.
- 2) Some of the compounds may be condensed. Others are non-condensable.
- 3) Some of the non-condensable com-

pounds are water-soluble but others are not.

4) Even after condensation, the problem of disposal remains and the offensive odors may still exist.

The engineers tackled the problem of designing one piece of equipment which would completely remove these offensive odors, both in solid and vapor form without leaving any residue. After two years of continuous experiments the first Deodofyre was installed at the Cornelius plant in 1946.

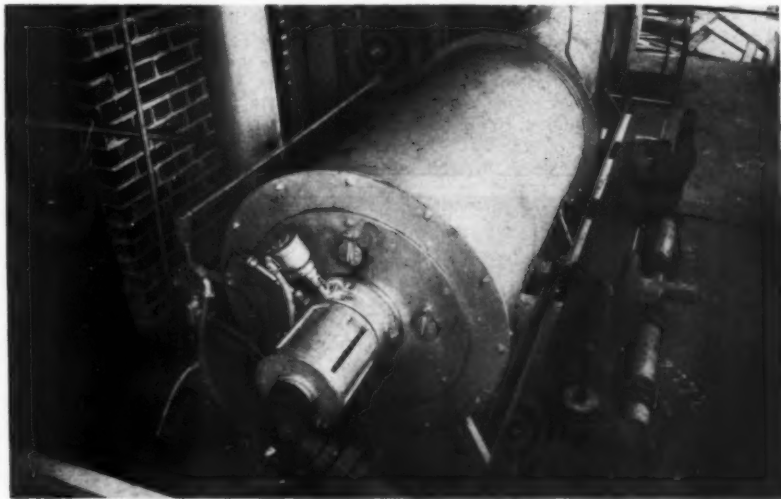
At the conclusion of one year's continuous operation under varying humidity, temperature and load conditions the

unit has been given the approval of government inspectors and Cornelius officials who say that it is simple to maintain, economical to operate and eliminates objectionable gases and residues.

"Anyone of a dozen men here can operate it," reports Eshleman. "Our old deodorizing system required an expert engineer to watch its water converters and vacuum pumps."

Eshleman said another reason for his endorsement of the new unit is its economy. Operating cost at peak load is around \$40 per month compared with \$90 per month spent for water alone for the system previously employed. He stated that its biggest advantages are speed and efficiency, that it saves horsepower and eliminates pullover.

The Deodofyre unit shown in the



CORNELIUS UNIT AND SCHEMATIC PLAN OF SETUP

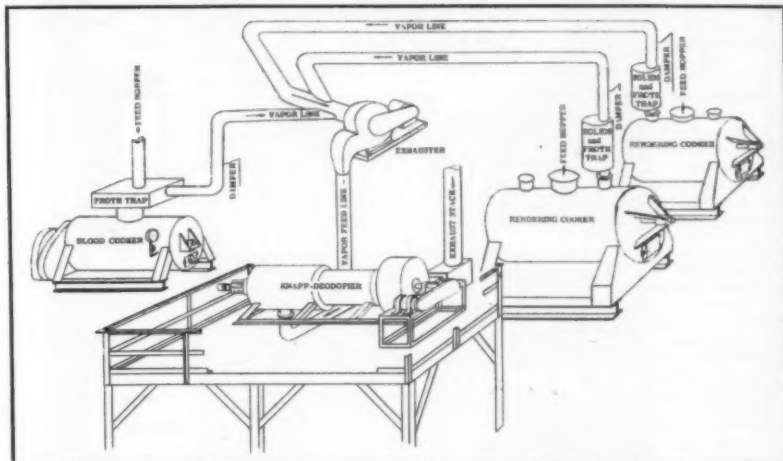


photo and schematic diagram is connected to one blood cooker and two dry melters. However, this plan could be varied by hooking up the deodorizer with any number of melters.

A froth trap is installed in the vapor line from each of the melters in the Cornelius plant and each of the lines is equipped with a damper. The vapor lines from the melters are brought into one power-driven exhauster and from the exhauster the vapors go into the Deodofyre which, in turn, exhausts inoffensive gases into a stack.

No water is used in connection with the equipment. The chemical reactions mentioned are accelerated by the use of catalysts in the form of material used in the construction of the unit. These materials are permanent and do not require renewal or replacement other than normal repairs over long periods of continual operation.

The deodorizing unit can be used for either wet or dry rendering.

The Deodofyre is approximately 6 ft. high, 8 ft. wide and 12½ ft. long. It weighs about 6,500 lbs. and may be installed on the ground floor or on the roof of a building. The unit comes with controls and control panel and the Knapp firm will handle installation, if desired, on a cost plus basis.

While the unit is semi-automatic in operation, it does require minor adjustments with major changes in outside temperature and humidity and with variations in the load.

Inventory Control System

(Continued from page 17.)

receiving records satisfy the invoices, and he then authorizes payment of the invoices after allowable discounts are taken.

If you are fortunate to have adequate storage space for supplies, a place for everything and everything in its place, you may use the "Exhibit A" as a locator card, as well, by showing on the lower left hand corner the building number, floor, and bin where the item is regularly stored.

May I suggest that frequent inventories are necessary to make such a stock control system work. The people delivering your supplies may not charge your items out correctly. Only by inventory can you correct the errors made.

When using this system, you must also have a hard and fast rule that no one should remove supplies from any stock location without clearing through the storeroom with the requisition Form G-68. If not handled in this way, a serious shortage could occur at the expense of the department removing the supplies, and a hardship on the purchasing department.

You can see now that with accurate records of supplies consumed during the past weeks, months, and years, and with a fairly normal kill, it becomes much easier to order farther ahead and give your supplier more time. It eliminates the local emergency orders, thus

permitting the savings offered through our purchasing division of the American Meat Institute. It also reduces the cost of operating your purchasing department by allowing the work to flow through the department more smoothly.

FUNCTIONS OF CONTROLLER

Problems arising from the economic developments of the last few years, and the increasing extent to which governmental control has affected business, have had a marked influence on the functions of the controller in the average business organization. This fact was revealed by a survey of a representative group of more than 50 companies in the United States and Canada conducted by the Policyholders Service Bureau of the Metropolitan Life Insurance Co., in cooperation with the Controller's Institute of America.

Among the subjects covered by the report are: recent changes in the controller's functions; the controller's place in the administrative organization; the controller's relationships with other company executives, government agencies and public accountants; general functions of the controller, and the specific duties he performs.

Copies of the report are available to executives who request them on their business stationery. Address: Policyholders Service Bureau, Metropolitan Life Insurance Co., 1 Madison ave., New York 10, N. Y.

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Current Available:
Frames E, A, G, B, C, D—110-1-60, 220-1-60, 220-3-60, 440-3-60.—J, K and P 220-3-60 or 440-3-60. Exception Model C and D in the 3 phase, \$10.00 extra.

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4 S. W.

6, 1947

AMI PROVISION STOCKS

Pork meats and fats in packers' inventories on November 29 totaled 271,700,000 lbs., according to the report on provisions stocks by the American Meat Institute. This compares with 216,500,000 lbs. two weeks earlier, and 187,600,000 lbs. on the corresponding date a year ago. The 1939-41 average for the comparable date was 417,800,000 lbs.

The total of pork meats alone at 201,100,000 lbs. was about 33 per cent larger than the 151,500,000 lbs. on November 15 and 35 per cent larger than the 149,500,000 a year ago.

Lard stocks at 68,200,000 lbs. were 8 per cent higher than the 62,900,000 lbs. two weeks earlier, and 97 per cent larger than the 34,600,000 lbs. on the comparable date a year ago. The 1939-41 average for lard stocks for the corresponding date was 104,200,000 lbs. Stocks of rendered pork fat at 2,400,000 lbs. were up 14 per cent from two weeks earlier, but 31 per cent smaller than the 3,500,000 lbs. on the same date in 1946.

Most DS and SP and DC cured items increased in volume during the two weeks preceding the AMI report. The total of DS cured items increased 28 per cent to 15,200,000 lbs., compared with 11,900,000 lbs. two weeks earlier. The total of SP and DC cured items increased 16 per cent to 129,400,000 lbs. from 111,100,000 lbs.

Provision stocks as of November 29, 1947, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups) the table shows November 29 stocks as percentages of the holdings two weeks earlier and last year.

AMERICAN MEAT INSTITUTE PROVISION STOCKS REPORT

	Nov. 29 stocks as Percentages of Inventories on		
	Nov. 15, 1947	Nov. 30, 1946	Com- par- able av.
D. S. PRODUCT			
Bellies (Cured)	140	81	..
Fat backs (Cured)	110	128	..
Other D. S. Meats (Cured)	142	150	..
TOT. D. S. CURED ITEMS	128	103	..
TOT. FROZ. FOR D. S. Cure
S. P. & D. C. PRODUCT			
Hams, Sweet Pickle Cured			
Regular	255	245	29
Skinned	110	117	67
All S. P. Hams	117	124	54
Hams, Frozen-for-Cure			
Regular	100	150	5
Skinned	102	418	90
All frozen-for-cure hams	188	405	74
Picnics			
Sweet pickle cured	132	147	50
Frozen-for-cure	179	243	52
Bellies, S. P. and D. C.			
Sweet pickle cured	114	119	98
Frozen-for-cure	562	133	24
Other Items			
Sweet pickle cured	121	167	66
Frozen-for-cure	200	200	65
TOT. S. P. & D. C. CURED	116	125	72
TOT. S. P. & D. C. FROZEN	226	242	47
BARBELED PORK	100	88	13
FRESH FROZEN			
Loins, shoulders, butts and			
spare ribs	215	150	132
All other	141	135	110
Total	180	144	123
TOT. ALL PORK MEATS	133	135	64
RENDERED PORK FAT	114	60	*
LARD	108	107	65

*Included with lard.

INGREDIENTS

BRANDING

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used for
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bologna.

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\$15.00

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legend.

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Cleve-O-Cement is the perfect material for freezing or cold room floors, and floors that are constantly wet. Whether you're patching small holes or resurfacing large areas, use Cleve-O-Cement for a faster, better, longer lasting job.

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MARKET SUMMARY

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Hogs—Pork—Lamb

HOGS

Chicago hog market this week: Top 80c higher and average \$1.02 up; other markets 25c to \$1.00 higher.

	Thurs.	Week ago
Chicago, top.....	\$26.15	\$25.35
4 day avg.....	25.88	24.86
Kan. City, top.....	26.00	25.25
Omaha, top.....	25.50	25.25
St. Louis, top.....	26.50	25.00
St. Paul, top.....	25.50	25.00
Corn Belt, top.....	25.25	24.50
Indianapolis, top.....	26.00	25.75
Cincinnati, top.....	26.00	25.10
Baltimore, top.....	26.50	26.00
Receipts 20 markets		
4 days.....	578,000	389,000
Slaughter—		
Fed. Insp.*.....	1,412,000	1,562,000
Cut-out.....	180-220	240-
results.....	220 lb. 240 lb. 270 lb.	
This week.....	+\$1.84 +\$2.00 +\$1.58	
Last week.....	+2.21 +2.31 +1.80	

PORK

Chicago:		
Reg. hams,		
all wts.....	48n	47 1/2n
Loins, 12/16.....	42@43	43 @44
Bellies, 8/12.....	51@52	52
Picnics,		
all wts.....	33@33 1/4	33 1/2 @35 1/4
Reg. trim-		
mings.....	31@31 1/2	32 @32 1/2
New York:		
Loins, 8/12.....	45@47	44 @46
Butts, all wts.....	42@44	43 @45

LAMBS

Chicago, top.....	\$24.25	\$24.50
Kan. City, top.....	23.50	24.25
Omaha, top.....	24.00	23.75
St. Louis, top.....	24.25	24.00
St. Paul, top.....	24.00	25.00
Receipts 20 markets		
4 days.....	214,000	126,000
Slaughter—		
Fed. Insp.*.....	316,000	381,000
Dressed lamb prices:		
Chicago, choice.....	44@46	42@45
New York, choice.....	43@45	41@44

Cattle—Beef—Veal

CATTLE

Chicago cattle market Thursday: Mostly higher. Steers, 50c lower to \$1.00 higher; heifers, steady to 50c higher; cows, 50c to \$1.00 higher; canners and cutters, 50c to \$1.00 higher; bulls, 50c to \$1.00 higher; calves, steady to 50c higher.

	Thurs.	Week ago
Chicago steer top...	\$34.50	\$38.25
4 day cattle avg...	30.00	29.75
Chi. heifer top.....	33.00	34.00
Chi. bol. bull top...	19.75	19.25
Chi. cut. cow top...	14.25	13.25
Chi. can. cow top...	12.50	11.00
Kan. City, top.....	35.50	35.00
Omaha, top.....	36.00	36.50
St. Louis, top.....	30.00	34.00
St. Paul, top.....	35.00	30.00
Receipts 20 markets		
4 days.....	277,000	198,000
Slaughter—		
Fed. Insp.*.....	277,000	357,000

BEEF

Carcass, good, all wts.:		
Chicago.....	43 @47	44 @47
New York.....	44 1/2 @47	43 @46
Chi. cut., Nor. 25 1/4 @25 1/4		23 3/4
Chi. can., Nor. 25 1/4 @25 1/4		23 3/4
Chi. bol. bulls,		
dressed.....	30 1/4 @30 1/4	28 1/2 @29 1/4

CALVES

Chicago, top.....	\$27.00	\$27.00
Kan. City, top.....	23.50	23.00
Omaha, top.....	20.00	20.00
St. Louis, top.....	30.00	32.00
St. Paul, top.....	27.00	27.00

Slaughter—		
Fed. Insp.*.....	157,000	204,000

Dressed veal:

Good, Chicago.....	30@35	32@35
Good, New York.....	30@37	32@37

*Week ended November 29.

Hides—Fats—By-Products

HIDES

Chicago packer hides: Fair movement packer light cows 1/2c up; limited trade branded cows 1/2c up; bulls 1c higher; other descriptions inactive; calfskins steady; kips quiet.

	Thurs.	Week ago
Hvy. native cows...	36	36
Nor. Calf (heavy)...	.90	1.15
Nor. calf (light)...	1.15	1.15
Nor. native, kipskin	60n	.60
Outside Small Pkr.		
Native, all weight,		
strs. & cows...	33@35	33@35

TALLOW, GREASES, ETC.

Chicago: Buyers out of market due to weak action oils and lard.

Fancy tallow.....	26 @27	27
Choice white grease..	26 1/2 @27	27

Chicago By-Products: Trend firm.

Dry. rend.		
tankage....	*2.10	*2.00 @ 2.05
10-11% tank..	*10.00	*9.75 @10.00
Blood.....	*10.00	* 9.75
Digester tank-		
age 60%...	130.00	130.00
Cottonseed oil,		
Val. & S.E.	27ax	27pd

*F.O.B. shipping point.

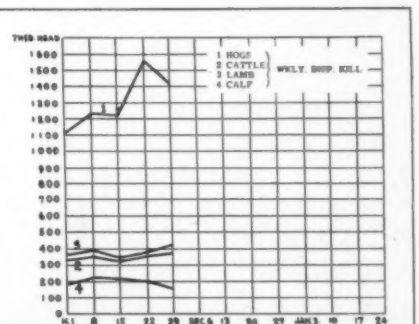
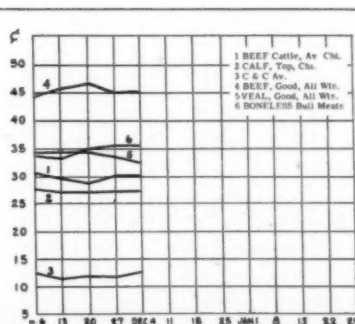
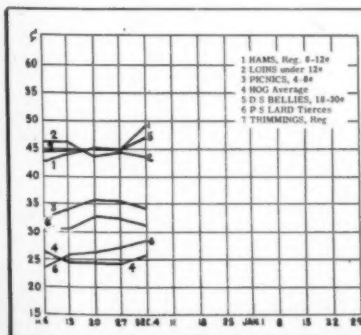
LARD

Lard—Cash.....	28.00ax	27.50b
Loose.....	27.25n	28.00b
Leaf.....	26.25n	28.00n

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended November 29, 1947:

	Week Nov. 29	Previous week	Cor. wk. 1946
Cured meats			
pounds.....	31,227,000	28,904,000	22,762,000
Fresh meats,			
pounds.....	34,827,000	36,610,000	32,904,000
Lard, pounds.....	9,932,000	10,099,000	5,520,000



Inspected Meat Production Drops 17% During Holiday Week Ended November 29

PRODUCTION of meat under federal inspection in the Thanksgiving holiday week ended November 29 totaled 347,000,000 lbs., according to the U. S. Department of Agriculture. This was a decline of 17 per cent from the 421,000,000 lbs. reported for the previous week, but was 17 per cent higher than the 296,000,000 lbs. produced in the corresponding week last year.

The holiday week decline resulted mostly from a drop in slaughter of cattle, calves and sheep.

Slaughter of cattle for the week was estimated at 277,000 head, which was 22 per cent below the 357,000 slaughtered in the preceding week but 7 per cent above the 259,000 reported for the same week a year ago. Beef production was calculated at 129,000,000 lbs., compared with 168,000,000 lbs. for the week before and 118,000,000 lbs. last year.

Calf slaughter was estimated at 157,000 head. This was 23 per cent below the 204,000 reported the week before but 21 per cent above the 130,000 processed in the same week last year. Output of inspected veal for the three weeks under comparison was 19,900,000, 26,300,000 and 16,200,000 lbs.

Hog slaughter continued at the relatively high rate of 1,412,000 head, although this was 10 per cent below the 1,562,000 slaughtered during the preceding week. However, it was 30 per cent above the 1,083,000 slaughter recorded in the same week in 1946. Estimated production of pork was 185,000,000 lbs., compared to 211,000,000 lbs. in the preceding week and 150,000,000 lbs. in the week under comparison last year. Lard production totaled 43,000,000 lbs., compared with 44,900,000 lbs. reported a week earlier

and 33,400,000 lbs. processed in the same week last year.

Sheep and lamb slaughter was estimated at 316,000 head—17 per cent below the 381,000 reported for the preceding week but 12 per cent above the 281,000 recorded for the same period last year. Production of inspected lamb and mutton in the three weeks under comparison was 13,300,000, 16,000,000 and 12,100,000 lbs., respectively.

CHICAGO PROVISION STOCKS

Lard holdings on November 30 showed a decline of more than 15,500,000 lbs. from the previous month, making the total of lard in storage 39,208,233 lbs. Total meat stocks increased when compared with a month ago, totaling 26,818,108 lbs. compared with 18,401,973 lbs., and continued well above stocks at the end of November 1946.

	Nov. 30, '47, lbs.	Oct. 31, '47, lbs.	Nov. 30, '46, lbs.
All barreled pork (brls.)	473	383	...
P. S. lard (b)...	18,478,020	44,348,679	...
P. S. lard (a)...	16,735,457	6,288,790	2,484,471
Other lard	3,994,756	4,323,883	3,906,084
TOTAL lard	39,208,233	54,961,352	6,390,555
D. S. cl. bellies (contract)....	7,060	8,000	15,000
D. S. cl. bellies (other)	1,546,513	638,683	1,250,782
TOTAL D. S. cl. bellies	1,553,513	646,683	1,274,782
D. S. rib bellies....
D. S. fat backs	2,003,631	1,122,454	826,065
S. P. regular hams	640,310	461,370	194,802
S. P. skinned hams	8,252,800	5,294,911	6,250,324
S. P. bellies....	8,896,411	6,744,250	7,578,902
S. P. Picnics
S. P. Boston Shoulders	2,135,700	797,331	1,622,731
Other cut meats	3,645,644	2,314,985	2,831,059
TOTAL all meats	26,818,108	18,401,973	20,082,065

(a) Made since October 1, 1947. (b) Made previous to October 1, 1947.

The above figures cover all meats in storage in Chicago, including holdings by the Government.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended November 29, 1947, with comparisons										
Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat	
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Prod. mil. lb.	Prod. mil. lb.
Nov. 29, 1947.....	277	129.4	157	19.9	1412	185.0	316	18.3	347.6	...
Nov. 22, 1947.....	357	167.8	204	26.3	1562	210.9	381	16.9	421.0	...
Nov. 30, 1946.....	259	118.2	130	16.2	1083	149.9	281	12.1	296.4	...

AVERAGE WEIGHT—LBS.										
Week Ended	Cattle		Calves		Hogs		Sheep and lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil.
Nov. 29, 1947.....	912	467	231	127	233	131	92	42	13.0	43.9
Nov. 22, 1947.....	915	470	235	129	232	135	92	42	12.4	44.9
Nov. 30, 1946.....	899	456	232	125	241	138	94	43	12.8	33.4

CUTTING TEST RESULTS THIS WEEK SHOW DECLINE IN PLUS MARGINS FOR ALL WEIGHTS

(Chicago costs and credits, first three days of week)

Total product values went to substantially higher levels this week, but live animal costs rose even more sharply and this resulted in a decline in the plus cut-out margins for all weights of butcher stock. Light hogs dropped from a plus \$2.21 margin last week to a plus \$1.84. Medium weights remained in the most favorable position with a plus margin of \$2.00, as compared with a plus \$2.31 last week, and heavy stock registered a plus \$1.58 margin,

down more than 20c from last week's margin of \$1.80.

This test is computed for illustrative purposes only. Each packer should figure his own cutting test, using actual costs, credits, yields and realizations. The live-weight percentages recorded are those for the December-March seasonal period. Values reported are based on the available Chicago figures for the first three days of each week.

	—180-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
	Value					Value					Value				
	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Pct. fin. yield	Price per lb.	per cwt. alive	per cwt. fin. yield
Skinned hams	12.7	18.1	51.5	\$ 6.54	\$ 9.32	12.7	17.7	51.5	\$ 6.54	\$ 9.12	13.0	18.1	51.5	\$ 6.70	\$ 9.32
Picnics	5.7	8.1	34.5	1.97	2.79	5.5	7.7	34.5	1.90	2.06	5.4	7.4	34.2	1.85	2.53
Boston butts	4.3	6.1	39.5	1.70	2.41	4.1	5.8	38.5	1.58	2.23	4.1	5.7	38.8	1.50	2.21
Loins (blade in)	10.2	14.6	44.2	4.50	6.45	9.9	13.9	43.7	4.33	6.07	9.7	13.4	41.0	3.98	5.49
Bellies, S. P.	11.1	15.9	52.0	5.76	8.27	9.6	13.5	52.0	4.99	7.02	4.0	5.5	51.5	2.06	2.83
Bellies, D. S.	2.1	3.0	46.5	.98	1.40	8.6	12.0	46.5	4.00	5.58
Fat backs	3.2	4.5	25.0	.80	1.13	4.6	6.4	25.0	1.15	1.60
Plates and joints	2.9	4.2	27.5	.80	1.16	3.1	4.2	27.5	.85	1.16	3.5	4.8	27.5	.95	1.35
Raw leaf	2.3	3.2	26.4	.61	.84	2.2	3.1	26.4	.59	.82	2.2	3.1	26.4	.58	.82
P. S. lard, rend. wt.	13.9	19.9	27.8	3.86	5.53	12.4	17.3	27.8	3.46	4.81	10.4	14.5	27.8	2.88	4.03
Spare ribs	1.6	2.3	38.5	.62	.89	1.6	2.3	38.0	.53	.76	1.6	2.2	38.5	.57	.82
Regular trimmings	3.3	4.7	31.5	1.04	1.48	3.1	4.2	31.5	.98	1.32	2.9	4.1	31.5	.91	1.29
Feet, tails, neckbones	2.0	2.9	18.6	.37	.54	2.0	2.8	18.6	.37	.52	2.0	2.8	18.6	.37	.52
Offal and miscellaneous	1.05	1.50	1.05	1.47	1.05	1.46
TOTAL YIELD AND VALUE	70.0	100.0	...	\$28.82	\$41.18	71.5	100.0	...	\$28.95	\$40.49	72.0	100.0	...	\$28.45	\$39.52
				Per cwt. alive					Per cwt. alive					Per cwt. alive	
Cost of hogs				\$25.96					\$26.06					\$26.06	
Condemnation loss			.13		Per cwt. fin. yield			.13		Per cwt. fin. yield			.13		Per cwt. fin. yield
Handling and overhead			.89					.76					.68		
TOTAL COST PER CWT.				\$26.98	\$38.54				\$26.95	\$37.60				\$26.87	\$37.32
TOTAL VALUE				28.82	41.18				28.95	40.49				28.45	39.52
Cutting margin				+\$ 1.84	+\$ 2.64				+\$ 2.00	+\$ 2.80				+\$ 1.58	+\$ 2.20
Margin last week				+	2.21	+	3.18		+	2.31	+	3.25		+	2.52

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8, 1947

Here's the Score by the Smart Four



"For my part," sings the Butcher, "Worcester Salt has what it takes to keep customers taste-happy—pure salt, full-flavored salt—with no bitterness whatsoever."



The Baker croons, "I can only afford to use the finest salt there is—the purest salt to bring out the very best flavor. That's why I use Worcester Salt 100 percent."



The Miller chimes in with, "I need the best salt, too—not that I use so much, but what I use is mighty important. Making flour is my business, and I make it my business to use Worcester Salt."



And the Dairyman high-notes—"Fine cream and fine-flavored salt go together to make the fine butter I'm proud of. Like our good friend, the Canner, my product demands the best—Worcester Salt."

Perfect harmony here—perfect A-chord that pure fine-flavored Worcester Salt means so much to so many fine products.

Worcester Salt

"FLAVOR'S THE THING"

FAST DELIVERY----ON



STAINLESS STEEL TABLES

SAUSAGE STUFFING TABLE

Rigidly built with heavy gauge stainless steel top. Edges on both sides and end opposite stuffer turned up one inch. Drain in stuffer extension with concave top slightly pitched to drain. Tables are 46-in. wide. Standard height 32-in. All legs are adjustable.

Two-foot stuffer extension is not included in the specified length but is furnished at the prices shown.

No. 2270S— 8-ft. long (plus extension) \$180.00
No. 2271S—10-ft. long (plus extension) 212.50 FOB Mo.
No. 2272S—12-ft. long (plus extension) 255.00

FRAMES AND LEGS PAINTED ALUMINUM OR GREY ENAMEL—SPECIFY

TRIMMING and CUTTING TABLES

Heavy gauge stainless steel top is one piece, with removable hardwood cutting boards, both sides of which are finished for use. Heavy angle frame is properly braced. High back. 30-in. wide stainless top. 32-in. high.

No. 1180S— 8-ft. long.....\$170.00
No. 1190S—10-ft. long..... 212.50 FOB Mo.
No. 1199S—12-ft. long..... 240.00

E. G. JAMES CO., 316 So. LaSalle St., CHICAGO 4, ILL.

Phone Harrison 9062

E. G. JAMES CO. also Represents Some 40 Other Lines of Equipment for the Food Industries

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF	
	Week ended Dec. 3, 1947 per lb.
Choice native steers—	49 @52
All weights	45 @47
Good native steers—	45 @47
All weights	35 @40
Commercial native steers—	29 @31
All weights	56 @62
Hindquarters, choice	42 @43
Forequarters, choice	30 @32
Cow, commercial	26 @27
Cow, utility	25 @25 1/2
Cow, canner and cutter	25 @25 1/2
Cow, hindquarter, comm.	24 @24 1/2
Cow, hindquarter, comm.	24 @24 1/2

BEEF CUTS

Steer loin, choice	30 @37
Steer loin, good	26 @28
Steer loin, commercial	24 @25
Steer round, choice	45 @47
Steer round, good	43 @45
Steer rib, choice	70 @73
Steer rib, good	62 @66
Steer rib, commercial	42 @47
Steer rib, utility	27 @30
Steer sirloin, choice	30 @35
Steer sirloin, commercial	26 @28
Steer brisket, choice	48 @51
Steer brisket, good	48 @51
Steer chuck, choice	42 @45
Steer chuck, good	40 @43
Steer back, choice	47 @48
Steer back, good	46 @47
Fore shanks	25 1/2
Hind shanks	21 1/2
Beef tenderloins	1.00 @1.25
Steer plates	24 @26

BEEF PRODUCTS

Brains	9 1/2 @10 1/2
Hearts	22 @23
Tongues, select, 3 lbs. & up, fresh or froz.	27 @28
Tongues, house run, fresh or froz.	24 @25
Tripe, cooked	16 1/2 @17
Livers, select	44 @45 1/2
Kidneys	19 @20
Cheek meat	26 1/2 @27
Lips	13 1/2 @14
Lungs	10 @10 1/2
Melts	10 @10 1/2

CALF

Choice, 225 lbs. down	32 @33
Good, 225 lbs. down	27 @29
Commercial	23 @25
Utility	22 @24

VEAL—HIDE OFF

Choice carcass	30 @37
Good carcass	30 @35
Commercial carcass	25 @28
Utility	22 @24

LAMBS

Choice lambs	44 @46
Good lambs	42 @44
Commercial lambs	36 @39
Utility	26 @28

MUTTON

Good	17 1/2 @20
Commercial	16 1/2 @17
Utility	14 @15

FANCY MEATS

Tongues, corned	45
Veal breads, under 6 os.	70
6 to 12 os.	89
12 os. up	1.05
Beef kidneys	20 @30
Lamb fries	45 @50
Beef livers	55
Ox tails under 1/2 lb.	16
Over 1/2 lb.	30

FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 8/18	52 1/2 @52 1/2
Reg. pork loins, under 12 lb.	45 @45 1/2
Picnics, 4/8	34 @35
Skinned shldrs., bone in	38 @39
Spareribs, under 3 lbs.	40 @40 1/2
Boston butts, 3/8 lbs.	40 1/2 @41 1/2
Boneless butts, c.t.	57 @58
Neck bones	19 1/2 @20 1/2
Pig feet, front	14 @15
Kidneys	20 1/2 @21 1/2
Livers	26 @26 1/2
Brains	21 1/2 @22
Ears	12 @13
Snouts, lean in	17 1/2 @18 1/2

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	56 @58
Fancy skinned hams, 14/18 lbs., parchment paper	57 @60
Fancy trim, brisket cut, bacon, 8 lb. down, wrap	71 @74
Square cut seedless bacon, 8 lb. down, wrap	66 @68
SAUSAGE MATERIALS	
Reg. pork trim (50% fat)	32 1/2 @33 1/2
Sp. lean pork trim, 85%	44 @45
Ex. lean pork trim, 95%	46 @47
Pork cheek meat	36 @36 1/2
Pork tongues	22 @22 1/2
Boneless bull meat	37 1/2 @38
Boneless chucks	35 1/2 @36 1/2
Shank meat	34 1/2 @35 1/2
Beef trimmings	28 1/2 @29 1/2
Dressed canners	24 1/2 @25
Dressed cutter cows	23 1/2 @24 1/2
Dressed bologna bulls	30 1/2 @31
DRY SAUSAGE	
Cervelat, ch. hog bungs	83 @85
Thuringer	43 @44
Farmer	67 @70
Holsteiner	67 @70
B. C. Salami	50
B. C. Salami, new, con.	44
Genoa style salami, ch.	94
Pepperoni	72
Mortadella, new condition	43
Cappicola (cooked)	92
Italian style hams	81
DOMESTIC SAUSAGE	
Pork sausage, hog casings	49
Pork sausage, bulk	47
Frankfurters, sheep casings	45
Frankfurters, hog casings	43
Bologna, artificial casings	39 1/2
Smoked liver, hog bungs	49
New Eng. lunch, specialty	63 @65
Mixed luncheon spec., ch.	48
Tongue and blood	38
Seame	31
Polish sausage, fresh	53
Polish sausage, smoked	56
SAUSAGE CASINGS	
(F. O. B. Chicago)	
(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 1 1/2 to 1 3/4 in., 180 pack	30 @35
Domestic rounds, over 1 3/4 in., 140 pack	40 @50
Export rounds, wide, over 1 1/2 in.	75 @80
Export rounds, medium, 1 1/2 to 1 3/4 in.	40 @50
Export rounds, narrow, 1 1/2 in. under	70 @80
No. 1 weasands, 24 in. up 13	61 @64
No. 1 weasands, 22 in. up 11	61 @62
No. 2 weasands	8 @10
Middle sewing, 1 1/2 in.	00 @1.20
Middles, select, wide, 2 1/2 in.	1.15 @1.25
Middles, select, extra, 2 1/2 in.	1.40 @1.55
Middles, select, extra, 2 1/2 in. & up	1.90 @2.00
Beef bungs, export No. 1	14 @16
Beef bungs, domestic	8 @12
Dried or salted bladders, per piece:	
12-15 in. wide, flat	13 @14
10-12 in. wide, flat	8 @9 1/2
8-10 in. wide, flat	5 @6 1/2
Pork casings:	
Extra narrow, 29 mm. & dn.	2.00 @2.75
Narrow, mediums, 29 @32 mm.	2.00 @2.75
Medium, 32 @33 mm.	2.15 @2.40
Spe. medium, 35 @38 mm.	1.80 @2.15
Wide, 38 @43 mm.	1.75 @2.00
Export bungs, 34 in. cut	34 @36
Large prime bungs, 34 in. cut	28 @30
Medium prime bungs, 34 in. cut	20 @23
Small prime bungs, 34 in. cut	13 @16
Middles, per set	35 @45
SEEDS AND HERBS	
	Ground
Caraway Seed	Whole for Saus. 26 @27
Cominos seed	33 @38
Mustard ad., fcy. yel.	22 ..
American	23 ..
Marjoram, Chilean	16 @20
Oregano	17 @22
Coriander, Morocco	21 @26
Natural No. 1	12 @14
Marjoram, French	45 @50
Sage, Dalmatian	50 @56 1/2
No. 1	34 @37

CURING MATERIALS

Nitrite of soda (Chgo. w'hae) in 425-lb. bbls., del.	\$ 9.00
Salt peter, a. ton, f.o.b. N. Y.	12.90
Dbf. refined gran.	9.50
Small crystals	13.90
Medium crystals	13.90
Pure rfd., gran. nitrate of soda	4.75
Pure rfd. powdered nitrate of soda	unquoted
Salt, in min. car of 60,000 lbs., only, paper sacked f.o.b. Chgo.	
Granulated	Per ton 16.20
Medium	23.00
Heavy, 40 ton cars, Detroit	9.40
Sugar—	
Raw, 96 basis, f.o.b.	
New Orleans	6.82
Standard gran., f.o.b.	
Refiners (2%)	8.30 @8.40
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La.	
less 2%	7.81
Dextrose, in car lota, per cwt., in paper bags, Chicago	7.51

SPICES

(Basis Chgo., orig. bbls., bags, sacks)	Whole	Ground
Allspice, prime	28 @30	32 @34
Resifted	29 @30	33 @35
Chili powder	35 @40	40 @45
Chili pepper	35 @40	40 @45
Cloves, Zanzibar	20 @21	24 @25
Ginger, Jam., unbl.	21 @22	24 @25
Ginger, African	18 @19	21 @22
Cochin	19 @21	22 @24
Mace, fcy. Banda
East Indies	..	1.7
West Indies	..	1.8
Mustard, Bour, fcy.
No. 1
West India Nutmeg	..	90 @95
Paprika, Spanish	..	54 @56
Pepper, Cayenne	..	31 @32
Pepper, black	..	30 @31
Pepper, white	..	61 @62
Pepper, black	..	61 @62
Pepper, white	..	61 @62
Pepper, black	..	55 @56
Pepper, white	..	55 @56
Black Lampung	..	55 @56

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles Dec. 1	San Francisco Dec. 2	No. Portland
FRESH BEEF: (Carcasses)			
STEER:			
Good:			
400-500 lbs.	\$44.00 @45.00	\$43.00 @45.00	
500-600 lbs.	44.00 @45.00	43.00 @45.00	
Commercial:			
400-600 lbs.	38.00 @42.00	39.00 @42.00	
Utility:			
400-600 lbs.	35.00 @36.00	35.00 @37.00	
COW:			
Commercial, all wts.	30.00 @33.00	33.00 @34.00	
Cutter, all wts.	25.00 @27.00	27.00 @28.00	
FRESH VEAL AND CALF: (Skin-Off)			
Choice:			
80-130 lbs.		39.00 @41.00	
Good:			
80-130 lbs.		37.00 @39.00	
FRESH LAMB & MUTTON: (Carcasses)			
LAMB:			
Choice:			
30-40 lbs.		43.00 @44.00	
40-50 lbs.	45.00 @46.00	42.00 @44.00	
Good:			
30-40 lbs.		43.00 @44.00	
40-50 lbs.	44.00 @45.00	42.00 @44.00	
Commercial, all wts.	42.00 @44.00	39.00 @40.00	
Utility, all wts.	40.00 @41.00	34.00 @39.00	
MUTTON (WE):			
Good, 70 lbs. dn.	21.00 @22.00	16.00 @18.00	
Commercial, 70 lbs. dn.	20.00 @21.00	14.00 @16.00	
FRESH PORK CARCASSES: (Packer Style)			
80-100 lbs.		41.00 @42.00	
100-120 lbs.		41.00 @42.00	
120-137 lbs.	39.00 @41.00	41.00 @42.00	
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	50.00 @52.00	55.00 @58.00	
10-12 lbs.	50.00 @52.00	55.00 @58.00	
12-16 lbs.	49.00 @51.00	..	
PICNICS:			
4-8 lbs.		40.00 @41.00	
PORK CUTS, NO. 1:			
HAM, Skinned:			
12-16 lbs.	53.00 @55.00	62.00 @64.00	
16-18 lbs.	53.00 @55.00	62.00 @64.00	
BACON, D.C.:			
6-8 lbs.		76.00 @78.00	
8-10 lbs.		74.00 @76.00	
10-12 lbs.		72.00 @74.00	
LARD, Refined:			
Tierces	32.50 @34.00	..	
50 lb. cartons & cans	32.75 @34.50	..	
1 lb. cartons	33.50 @34.75	..	



PREFERRED PACKAGING SERVICE

CELLOPHANE GLASSINE
GREASEPROOF PARCHMENT
BACON PAK LARD PAK

DANIELS MANUFACTURING CO.
RHINELANDER, WISCONSIN
CREATORS • DESIGNERS • MULTICOLOR PRINTERS

bags, indur
ble Grand
30 32482
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40 36480
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22 24478
19 21477
21 22476
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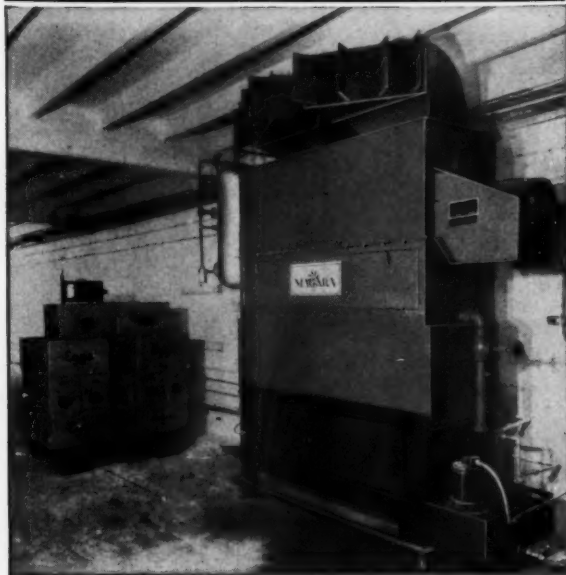
6, 1947



*We wish you an old-fashioned Christmas
... a holiday season warmed by good cheer
and good fellowship . . . and the good fortune
to enjoy every one of the twelve months ahead.*

H. J. Mayer & Sons Co., Inc.

NIAGARA "NO-FROST" **ALWAYS Gives Full Capacity**



● The Niagara "No-Frost" Method not merely avoids the trouble and interruption of "defrosting" but actually prevents the formation of any ice or frost on refrigeration coils at any time.

This assures always full capacity for your plant... and does away with the capacity loss, the strain on your compressor and the waste of power that occurs during the period that frost is gradually accumulating in conventional systems.

Always operating normally and without overload, your equipment lasts longer and gives trouble-free service. You save power constantly, experience fewer operating difficulties and spend less for maintenance labor and material with Niagara "No-Frost" System.

For full information, write
for Bulletin 83-NP

NIAGARA BLOWER COMPANY

Over 30 Years of Service in Industrial Air Engineering

405 Lexington Ave. New York 17, N. Y.

District Engineers in Principal Cities

INDUSTRIAL COOLING
HEATING • DRYING

NIAGARA

HUMIDIFYING • AIR ENGINEERING EQUIPMENT

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS
F.O.B. CHICAGO OR
CHICAGO BASIS

THURSDAY, DECEMBER 4, 1947

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	48n	48n
10-12	48n	48n
12-14	48n	48n
14-16	48n	48n

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	48n	48n
18-20	47½n	47½n
20-22	47n	47n

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	50½	50½n
12-14	50½	50½n
14-16	50½	50½n
16-18	50½	50½n
18-20	50	50n
20-22	49	49n
22-24	48	48n
24-26	47 @ 47½	47n
26-30	46	46n
25-up, No. 2's		
Inc.	44 @ 44½	...

OTHER D.S. MEATS

	Fresh or Frozen	Cured
Reg. plates...	25n	25n
Clear plates...	24n	24n
Square joints...	35n	35n
Jowl butts...	29½ @ 30	31

PICNICS

	Fresh or Frozen	S.P.
4-6	33½	33½n
6-8	33½	33½n
8-10	33½	33½n
10-12	33½	33½n
12-14	33½	33½n
8-up, No. 2's		
Inc.	33	...

BELLIES

	Fresh or Frozen	Cured
6-8	51 @ 52	54
8-10	51 @ 52	54
10-12	51	54
12-14	51	54
14-16	51	54
16-18	50	53
18-20	49	52

D.S. BELLIES

		Cured
18-20		47½
20-25		47
25-30		47
30-35		47
35-40		47
40-50		47

FAT BACKS

	Green or Frozen	Cured
6-8	25	25
8-10	25	25
10-12	25	25
12-14	25	25
14-16	25	25
16-18	25n	25n
18-20	25n	25n
20-25	25n	25n

LARD FUTURES PRICES

MONDAY, December 1, 1947

	Open	High	Low	Close
Dec.	28.87½	29.15	28.87½	29.05b
Jan.	28.65	28.97½	28.50	28.75b
Mar.	28.12½	28.65	28.12½	28.55a
May	28.37½	28.80	28.30	28.60
July	28.50	28.85	28.35	28.65

Sales: 7,360,000 lbs.

Open interest at close Fri., Nov. 28th: Dec., 160; Jan., 107; Mar., 664; May, 342; July, 76; at close Sat., Nov. 29th: Dec., 159; Jan., 106; Mar., 653; May, 350 and July 77 lots.

TUESDAY, December 2, 1947

	Open	High	Low	Close
Dec.	29.20	29.20	28.27½	28.30
Jan.	28.65	28.65	27.80	28.15
Mar.	28.55	28.55	27.57½	27.90
May	28.65	28.67½	27.70	28.00
July	28.40	28.40	27.87½	28.00b

Sales: 10,120,000 lbs.

Open interest at close Mon., Dec. 1st: Dec., 152; Jan., 107; Mar., 661; May, 378 and July 88 lots.

WEDNESDAY, December 3, 1947

	Open	High	Low	Close
Dec.	27.65	27.95	27.65	27.95
Jan.	27.65	27.95	27.65	27.95
Mar.	27.70	27.75	27.55	27.55
May	27.75	27.82½	27.60	27.67½
July	27.75	27.80	27.67½	27.67½

Sales: 7,960,000 lbs.

Open interest at close Tues., Dec. 2nd: Dec., 141; Jan., 96; Mar., 677; May, 407 and July 87 lots.

THURSDAY, December 4, 1947

	Open	High	Low	Close
Dec.	27.95	28.00	27.90	28.00b
Jan.	27.65	27.85	27.65	27.85b
Mar.	27.55	27.55	27.30	27.40b
May	27.55	27.67½	27.32½	27.45b
July	27.65	27.65	27.40	27.50

Sales: 6,360,000 lbs.

Open interest at close Wed., Dec. 3rd: Dec., 138; Jan., 98; Mar., 697; May, 427 and July 103 lots.

FRIDAY, December 5, 1947

	Open	High	Low	Close
Dec.	28.60	28.60	27.80	27.90n
Jan.	28.30	28.30	27.25	27.25
Mar.	27.50	27.80	26.60	26.80n
May	27.50	27.95	26.55	26.80n
July	27.70	28.00	26.70	26.95n

Sales: About 11,000,000 lbs.

Open interest at close Thurs., Dec. 4th: Dec., 138; Jan., 99; Mar., 718; May, 437 and July 120 lots.

CANADIAN OCTOBER KILL

In its report of October slaughter of livestock in inspected plants in Canada, the Dominion Department of Agriculture gives the average dressed weight for hogs as 164.5 lbs.; cattle, 486.1 lbs.; calves, 166.2 lbs., and sheep and lambs, 41.2 lbs. This compares with 167.0, 464.5, 157.5 and 44.7 lbs., respectively, in October a year ago. The numbers of livestock slaughtered in October are reported by the Department as follows:

	Oct., 1947	Oct., 1946
Cattle	91,710	208,255
Calves	29,152	67,692
Hogs	337,175	379,254
Sheep	92,203	241,731

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chgo.	31.00
Refined lard, 50-lb. cartons, f.o.b. Chicago	31.25
Cattle rend., tierces, f.o.b. Chgo.	31.50
Leaf, kettle rend., tierces f.o.b. Chgo.	31.50
Neutral, tierces, f.o.b. Chicago	32.00
Standard shortening, *N. & S. 8.25.00	
Shortening, tierces, c.a.f. N. & S. Hydrogenated	36.75
*Del'd.	

WEEK'S LARD PRICES

	Tierces	Loose	Leaf
	P.S. Lard	P.S. Lard	Raw
Dec. 1...	28.12½b	28.00	27.00n
Dec. 2...	28.12½n	28.00ax	27.00n
Dec. 3...	28.12½n	27.25	26.25n
Dec. 4...	28.00	27.25n	26.25n
Dec. 5...	27.87½ax	27.00	26.00n

A DOG'S LIFE



Not many dogs, and fewer humans, manage to enjoy life in the frigid regions around the Pole. Those whose business takes them there derive cold comfort from the piercing frost of the desolate Arctic ice-cap.

Those whose business is in the refrigeration, cold storage, or frozen food lines in these temperate parts, however, must create cold artificially . . . and, if they are wise, they safeguard it with Jamison Cold Storage Doors. The prestige of the Jamison name has been earned by half a century of satisfactory service, in all manner of cold storage installations, in all

parts of the world. In a field where failure is costly, Jamison-built Doors have consistently proved their efficiency, dependability, and economy.

Jamison, Stevenson, Victor, and NoEqual Doors, and related products, comprise the standard Jamison line . . . with special types built on order. Full information about Jamison products and the Jamison way of doing business . . . with address of nearest branch . . . will be sent upon request. Write Jamison Cold Storage Door Company, Hagerstown, Maryland.



*Branches in Principal Cities,
Coast to Coast*

JAMISON
COLD STORAGE DOORS

Leaf
Raw
27.00m
27.00m
28.25m
28.25m
26.00m



ANOTHER EDITION JUST OFF THE PRESS

Send for Your Copy NOW! This 32-page illustrated booklet, "Fullergrapt Power Driven Brushes," is full of valuable data for the engineer. It contains pictures and descriptions of cost-reducing applications in a wide variety of industries. Probably, you, too, will find in it some new ideas for cutting production costs in your plant. This booklet is yours for the asking — no obligation, of course. Just write to



MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed		December 2, 1947
Choice, native, heavy	52	@ 57 1/2
Choice, native, light	50	@ 56
Good	46	@ 53 1/2
Comm.	40	@ 46
Can. & cutter	26 1/2	@ 27 1/2
Utility	28	@ 30
Bol. bull	31	@ 32

BEEF CUTS

		City
No. 1 ribs	72 @	76
No. 2 ribs	63 @	66
No. 1 loins	85 @	88
No. 2 loins	75 @	80
No. 1 hinds and ribs	58 @	61
No. 2 hinds and ribs	54 @	57
No. 3 hinds and ribs	45 @	48
No. 1 rounds	49 @	51
No. 2 rounds	47 @	50
No. 1 chucks	44 @	46
No. 2 chucks	42 @	45
No. 3 chucks	38 @	41
No. 1 briskets	45 @	48
No. 2 briskets	45 @	48
No. 1 flanks	25 @	26
No. 2 flanks	25 @	26
No. 1 top sirloins	57 @	59
No. 2 top sirloins	56 @	58
Rolls, reg. 4 @ 6 lbs. av.		
Rolls, reg. 6 @ 8 lbs. av.		

FRESH PORK CUTS

		Western
Butts, regular 3/8	42 @	44
Shoulders, regular	39 @	42
Pork loins, fresh, 12 lbs. dn.	45 @	47
Hams, regular, under 14 lbs.	47 @	49
Hams, skinned, fresh, under 14 lbs.	49 @	52
Picnics, fresh, bone in	38 @	41
Pork trimmings, ex. lean	57 @	58
Pork trimmings, regular	39	
Spare ribs, medium	40 @	42
Bellies, sq. cut, seedless, 8/12	50	
		City
Boston butts, 3/8 lbs.	44 @	47
Shoulders, regular	40 @	41
Pork loins, fr., 10/12 lbs.	47 @	48
Hams, regular, under 14 lbs.	48 @	50
Hams, skind., under 14 lbs.	52 @	54
Picnics, bone in	37 @	40
Pork trim, ex. lean	50 @	52
Pork trim, regular	33 @	37
Spare ribs, medium	42 @	44
Bellies, sq. cut, seedless, 8/12	54 @	58

FANCY MEATS

Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up.	1.00
Beef kidneys	35
Beef livers	70
Lamb fries	35
Oxtails under 1/2 lb.	16
Oxtails over 1/2 lb.	30

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, DECEMBER 3, 1947

All quotations in dollars per cwt.

FRESH BEEF—STEER & HEIFER:

Choice:	
350-500 lbs.	None
500-600 lbs.	\$48.50-50.00
600-700 lbs.	48.50-50.00
700-800 lbs.	49.00-51.00

Good:	
350-500 lbs.	None
500-600 lbs.	44.00-45.00
600-700 lbs.	44.00-45.00
700-800 lbs.	44.50-46.00

Commercial:	
350-600 lbs.	37.00-39.00
600-700 lbs.	38.00-42.00

Utility:	
350-600 lbs.	None

COW:	
Commercial, all wts.	30.00-33.00
Utility, all wts.	27.00-29.00
Cutter, all wts.	None
Canner, all wts.	None

FRESH VEAL AND CALF:

SKIN OFF, CARCASS:	
Choice:	
80-130 lbs.	35.00-39.00
130-170 lbs.	33.00-37.00

Good:	
50-80 lbs.	31.00-34.00
80-130 lbs.	32.00-37.00
130-170 lbs.	28.00-31.00

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 136 lbs.	37 @ 38 1/2
137 to 153 lbs.	37 @ 38 1/2
154 to 171 lbs.	37 @ 38 1/2
172 to 188 lbs.	37 @ 38 1/2

LAMBS

	City
Choice lambs	45 @ 48
Good lambs	43 @ 47
Commercial	40 @ 44

MUTTON

	Western
Good	17.00 @ 19.00
Commercial	15.00 @ 17.00

VEAL—SKIN OFF

	Western
Choice carcass	35 @ 38
Good carcass	31 @ 37
Commercial carcass	26 @ 31
Utility	22 @ 25

CALF

	Western
Choice	23 @ 27
Good	20 @ 23
Commercial	18 @ 21
Utility	15 @ 18

BUTCHERS' FAT

Shop fat	12 1/2
Breast fat	13 1/2
Edible suet	14 1/2
Inedible suet	14 1/2

WORLD PEANUT PRODUCTION UP

World peanut production in 1947 is estimated at 9,800,000 short tons, according to USDA's office of foreign agricultural relations. This represents small increases (2 and 3 per cent, respectively) over the 1946 and the average prewar crops. Expansion over last year in the output of the United States, India, the Netherlands and French West Africa slightly overbalanced the reductions in the crops of China, Nigeria and Argentina.

York

GS
C. fat in
...37¢30 1/2
...37¢30 1/2
...37¢30 1/2

City
...43¢48
...43¢47
...40¢44

Western
...17.00@19.00
...15.00@17.00

OFF
Western
...35¢30
...31¢37
...26¢31
...22¢25

Western
...33¢37
...28¢31
...25¢28
...22¢25

AT
...12 1/2
...12 1/2
...14 1/2
...14 1/2

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...26.00-30.00
...26.00-31.00
...25.00-28.00
...22.00-25.00

TTON:

...43.00-45.00
...43.00-45.00
...43.00-45.00
...43.00-44.00

...42.00-44.00
...42.00-44.00
...42.00-44.00
...41.00-43.00
...36.00-40.00
None

...18.00-20.00
...16.00-18.00
None

ins No. 1

...45.00-47.00
...45.00-47.00
...44.00-46.00
...40.00-42.00

Y. Style:
None

...42.00-44.00

er 6, 1947



Production Steps to Profits

COOKING...

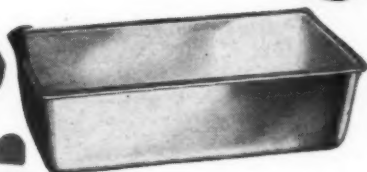
Wear-Ever Aluminum jacketed kettles heat so quickly, so evenly, you get more production per hour. The tougher, harder alloy now used means longer life than ever before.



These light-to-lift pails stand up for years. Seamless, can't

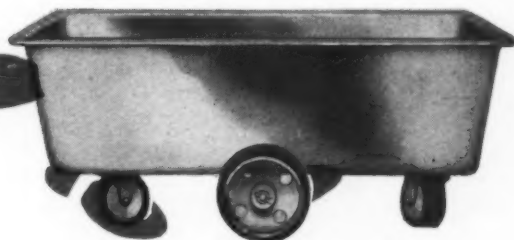
BAKING...

Rustless Meat Loaf Pans with Wear-Ever seamless construction. The fast, special heat absorbing finish means better meat loaf products.



HANDLING...

Super-tough seamless tubs; heavy, welded base ring withstands daily punishment; welded bead; sanitary.



MOVING...

Where else will you find these features in a meat truck? Lightweight, rubber-tired, a cinch to handle. All-welded construction, inside welds ground smooth, no seams or crevices. Sanitary and easy to clean.

SMOKING...

Wear-Ever Smokesticks won't break in water. Only a small section contacts your product, available in any lengths.



WEAR-EVER makes aluminum equipment of all sorts... the sort you want and need. Write: The Aluminum Cooking Utensil Co., 412 Wear-Ever Building, New Kensington, Pa.



NOW... MORE WEAR THAN EVER IN

WEAR-EVER

Aluminum

Made of the metal that's friendly to food

BY-PRODUCTS-FATS-OILS

TALLOW AND GREASES

A limited amount of trade in tallows and greases at steady prices was reported early in the week, with a couple of tanks of No. 1 tallow moving at 26c and two tanks of yellow grease at 25½c, f.o.b. shipping points. But later in the period buying interest cooled in view of the continued weakness displayed by vegetable oil and lard futures. The larger buyers were reported to have withdrawn completely from the market, resting on the fair volume of stocks picked up at quoted prices last week, and the smaller buyers demonstrated very little interest. The market generally appeared fairly well sold up through this month, but Thursday a tank of edible tallow moved at 26½c f.o.b. River point, and there were scattered offers of inedible product at the 27c basis. Some offerings were reported fractionally lower, and there were intimations of some trading around the 26c level. The larger buyers, however, continued inactive. Disposition of current offerings of lard to the government was expected to have some influence on the market.

Producers of red oil and stearic acid again advanced prices late last week on the basis of tallow quotations. With triple pressed stearic acid at 41½c, prices for these products were back to the record high postwar levels of last spring.

TALLOW.—Closing quotations for tallow in carlots, f.o.b. producer's plant were a little weaker. Buyers withdrew from market following last week's volume of trading which appeared to satisfy immediate requirements. Thursday's quotations were:

Edible 26½@27c; fancy, 26½@27c; choice, 26½@26½; extra, 26½@26½c; special, 26@26½c; No. 1, 26c n; No. 3, 25½c n; No. 2, 24½c n.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b. production point	\$37.00
Blood, dried 10% per unit of ammonia	9.75
Unground fish scrap, dried, 60% protein nominal f.o.b. Fish Factory, per unit	2.25
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports	42.50
in 100-lb. bags	45.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk per unit of ammonia	10.00

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	67.50
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.80

Dry Rendered Tankage

45/50% protein, unground, \$2.10 per unit of protein	
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EASTERN FERTILIZER MARKET

New York, December 3, 1947

After being out of the market for some time buyers reentered and most of the available cracklings were taken at advancing prices, last prices paid being \$2.10 f.o.b. Eastern shipping points.

Blood and wet rendered tankage were scarce. Last sales of tankage were made at \$10.00 per unit. Blood sold at \$9.75.

Vegetable meals were very firm in price. Some of the leading producers were sold out for nearby shipments.

GREASES.—The market in greases was easier than a week ago. Grease quotations on Thursday were reported as follows:

Choice white, 26½@27c; A-white, 26@26½c n; B-white, 25½@26c; yellow, 25@25½c; house, 25c n; brown, 25 F.F.A., 24c n.

GREASE OILS.—Grease oil prices advanced 2c with raw material costs. No. 1 lard oil was quoted at 34½c.

BY-PRODUCTS MARKETS

(Chicago, Thursday, December 4, 1947.)

Blood

Unground, per unit ammonia	\$10.00
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Digester Feed Tankage Materials

Unground, loose	\$10.00
Liquid stick, tank cars	3.75@4.00

Packinghouse Feeds

50% meat and bone scraps, bulk	\$115.00
55% meat scraps, bulk	130.00
50% feeding tankage, with bone, bulk	100.00
60% digester tankage, bulk	130.00
80% blood meal, bagged	170.00
65% BPL special steamed bone meal, bagged	65.00

Bone Meal (Fertilizer Grades)

Steam, ground, 3 & 50	50.00
Steam, ground, 2 & 27	50.00

Fertilizer Materials

High grade tankage, ground 10@11% ammonia	\$6.00 and 10c
Bone tankage, unground, per ton	45.00@50.00
Hoof meal, per unit ammonia	8.00

Dry Rendered Tankage

Cake	\$2.10
Expeller	2.10

Gelatine and Glue Stocks

Calf trimmings (limed)	\$2.50@2.80
Hide trimmings (green, salted)	1.85@2.00
Sinews and pizzles (green, salted)	1.85@2.00

Cattle jaws, skulls and knuckles	\$75.00
Pig skin scraps and trim, per lb.	.10

Animal Hair

Winter coll dried, per ton	\$95.00@100.00
Summer coll dried, per ton	70.00@75.00
Cattle switches	3½@4½
Summer processed, gray, lb.	12@12½
Summer processed, gray, lb.	7@7½

*F.O.B. shipping point.

Prime burning sold at 37½c. Acidless tallow oil was quoted at 33½c. All prices are in drum lots.

NEATSFOOT OIL.—Quotations on neatsfoot oil were nominally steady but trading continued light. Neatsfoot stock was quoted at 31c.

Willibald Schaefer Company

☆ PROCESSORS OF ANIMAL FATS AND OILS ☆

ASSOCIATE MEMBER:
AMERICAN MEAT INSTITUTE • NATIONAL INDEPENDENT MEAT PACKERS ASSOCIATION

FOOT OF BREMEN AVENUE
ST. LOUIS 7, MO.



CHESTNUT 9030
TELETYPE
WESTERN UNION PHONE

VEGETABLE OILS

Prices for edible vegetable oils eased off in slow trade and by midweek nominal quotations were mostly around 1c down from the last trading day before Thanksgiving. Most of the major refiners were virtually out of the market and unable to offer any substantial volume of stocks, while buyers waited on the sidelines.

One of the leading vegetable oil shortening manufacturers raised its price for packaged shortening 2c per lb. early in the week. Hydrogenated shortening was quoted at 36½c, while standard moved to 35½ in 10 drum lots.

Spanish olive oil was quoted at \$6.00 drums, New York, duty paid, but there were intimations that this price might be shaded in some quarters. Moroccan oil was reported somewhat easier. Shipments of Tunisian oil, tied up with U. S. exports of soybean oil, are expected soon. Turkey also is reported offering small quantities of olive oil for export.

PEANUT OIL.—Thursday's price of 30c nominal, Southeast, was 1c down from paid prices a week earlier.

CORN OIL.—At 30c bid this product was fully steady with paid prices on the preceding Wednesday.

COCONUT OIL.—Thursday's price of 25c nominal, Pacific Coast, was 1c down from nominal prices a week ago.

SOYBEAN OIL.—Thursday's price

of 27c nominal, basis Decatur, was 1c under bid prices the previous Wednesday.

COTTONSEED OIL.—Thursday's spot crude prices at 27c asked across the Belt were 1c down from paid prices a week earlier. Quotations on the N. Y. futures market the first four days of the week were reported as follows:

MONDAY, DECEMBER 1, 1947					
	Open	High	Low	Close	Pr. cl.
Dec., '47...	30.00	*31.00	32.50
Jan., '48...	30.50	*31.00	31.00
Mar., '48...	28.75	29.10	28.20	*28.80	29.10
May, '48...	27.77	28.10	27.10	27.75	28.00
July, '48...	26.75	27.30	26.60	27.15	27.45
Sept., '48...	24.50	24.95	24.95	*24.95	25.40
Oct., '48...	24.25	24.55	24.55	24.55	25.00

Total sales: 75 contracts.

TUESDAY, DECEMBER 2, 1947					
Dec., '47...	32.05	*30.00	32.00
Jan., '48...	31.00	*30.00	31.00
Mar., '48...	28.55	*28.05	28.80
May, '48...	27.75	27.10	27.75
July, '48...	27.10	*26.35	27.15
Sept., '48...	24.90	*25.00	24.95
Oct., '48...	24.00	*24.00	24.55

Total sales: 116 contracts.

WEDNESDAY, DECEMBER 3, 1947					
Dec., '47...	29.00	*29.00	30.00
Jan., '48...	29.00	*29.00	30.00
Mar., '48...	27.65	27.55	28.05
May, '48...	26.00	*26.50	27.10
July, '48...	25.60	*25.75	26.35
Sept., '48...	24.50	*24.70	25.00
Oct., '48...	24.00	*23.75	24.00

Total sales: 148 contracts.

THURSDAY, DECEMBER 4, 1947					
Dec., '47...	28.25	*28.50	29.00
Jan., '48...	28.50	*28.00	29.00
Mar., '48...	27.40	27.35	27.55
May, '48...	26.45	*26.30	26.50
July, '48...	25.50	*25.75	25.75
Sept., '48...	24.50	*24.60	24.70
Oct., '48...	23.50	*23.75	23.75

Total sales: 94 contracts.

*Bid.

OCTOBER MARGARINE TAX

Taxes paid on oleomargarine during October, 1947, and 1946, as reported by the Bureau of Internal Revenue:

	Oct. 1947	Oct. 1946
Excise taxes (including special taxes)	\$890,052.04	\$365,132.24

Quantity of product on which tax was paid during October, 1947 and 1946:

	Oct. 1947	Oct. 1946
Oleomargarine, colored, lbs. ...	3,888,786	1,787,546
Oleomargarine, uncolored, lbs. ...	79,604,900	50,391,290

OILS TAX COLLECTIONS

Coconut and other processed oils paid internal revenue collections of \$2,015,527.03 in the month of October, which was well above the \$1,792,048.24 paid in the same month last year.

VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	27ax
Valley	27ax
Southeast	27ax
Texas	27ax
Soybean oil, in tanks, f.o.b. mills	27a
Midwest	27a
Corn oil, in tanks, f.o.b. mills	30b
Coconut oil, Pacific Coast	25a
Peanut oil, f.o.b. Southern points	30a
Cottonseed foots	
East	7a
Midwest and West Coast	7a

OLEOMARGARINE

Prices f.o.b. Chgo.

White domestic, vegetable	38
White animal fat	40
Milk churned pastry	37
Water churned pastry	36

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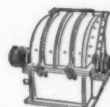
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with more uniform reduction due to patented double anvil. Any non-metallic material, either soft or hard, that can be cut with a power knife can be reduced by the DIAMOND hog for modern conveyor handling. Quickly adjustable for size of product.

Made in 6 sizes—2 to 30 tons per hour.
Bulletin D85 on request—wire or write.

HIDES AND SKINS

Good movement of packer light native cows at $\frac{1}{2}$ c advance—Limited trade so far in branded cows at $\frac{1}{2}$ c up—Similar advance asked on native and branded steers—Bulls move cent up—Hide and leather men holding conventions here this week.

Chicago

PACKER HIDES.—Packers secured a half-cent advance this week on light native cows at all points, with a fair movement of this description that basis, although trading so far has been confined to two killers. One car of northern branded cows also sold at a half-cent advance. A car of packer bulls moved at a cent up. Total sales so far involve only about 30,000 hides.

There is interest in other descriptions at steady prices but packers have been talking at least a half-cent better on all descriptions except heavy native cows; some of these are reported available at steady price.

The National Hide Association held their annual convention here on Tuesday and Wednesday of this week, and this was followed by the annual meeting of Tanners' Council on Thursday and Friday. Many traders have been attending the conventions during the week and it is likely that more business

will turn up on hides before the close of the week.

Native steers last sold at 37c in the Chicago market for straight heavies and also for mixed lights and heavies; packers are asking $\frac{1}{2}$ c more. One packer sold a car of mostly heavy native steers in the New York market at 37 $\frac{1}{2}$ c, steady with a similar sale in that market last week.

Extreme light native steers last sold at 39c and not many reported available. One packer sold extreme light native steers in combination with Ft. Worth light cows at 38 $\frac{1}{2}$ c, or $\frac{1}{2}$ c over a similar sale last week at that point.

There has been no action as yet on branded steers. Trading previous week involved butt branded steers at 34c, and Colorados at 33 $\frac{1}{2}$ c; heavy Texas steers sold at 34c, light Texas steers at 34c, and extreme light Texas steers also moved at the same figure. Packers are currently talking $\frac{1}{2}$ c higher.

The movement of heavy native cows was not very extensive last week and some are reported available at steady price of 36c.

One local packer asked a cent advance early this week on light cows but accepted bids at mid-week at $\frac{1}{2}$ c over previous week's trading prices, and another packer followed at the same level.

One packer sold 5,400 Chgo., St. Paul and Sioux City light native cows at 35 $\frac{1}{2}$ c; 5,700 Kansas City and St. Joe sold at 36c; 2,000 St. Louis moved at 36 $\frac{1}{2}$ c; 7,200 River point light cows sold at 36@36 $\frac{1}{2}$ c, according to points; 2,100 more moved at 36 $\frac{1}{2}$ c for Okla. City and 38 $\frac{1}{2}$ c for Ft. Worth; all prices one-half cent over last week. One packer sold 1,800 Ft. Worth light native cows and extreme light native steers together at 38 $\frac{1}{2}$ c, or $\frac{1}{2}$ c over a similar sale last week at that point.

One packer at late mid-week sold 1,600 northern branded cows at 34c, or $\frac{1}{2}$ c over previous week; southern have been bringing $\frac{1}{2}$ c premium over northern.

One packer sold 900 Nov. bulls, mostly natives at 25c but a few brands included at 24c, these prices being a cent over last previous sale. A car is reported to have moved quietly late last week on the same basis.

One packer sold a car of Dallas all-weight light average hides at 37c for natives and 35c for brands, or $\frac{1}{2}$ c over a similar sale previous week.

Federally inspected cattle slaughter for the week ended Nov. 29 totalled 277,000 head, reflecting the Holiday shut-down; this was 22 per cent below the 357,000 of previous week, but seven per cent over the 259,000 reported same week last year. Calf slaughter totalled 157,000 head, 23 per cent under the 204,000 of previous week, but 21 per cent over the 130,000 of same week 1946.

Shoe production in Sept. was reported by the Census Bureau at 40,921,000 pairs, or five per cent over August. October production has been estimated by Tanners' Council at 46,000,000 pairs, and November at about 40,000,000 pairs.

OUTSIDE SMALL PACKER.—Outside small packer stock is salable in a range of 33@35c, selected, trimmed, depending upon average weight, section and take-off. Heavy stock, 55-lb. and up, is reported salable at 33@34c. However, strong asking prices are reported in most quarters and some buyers were inclined to wait for decisive action in the packer market before trading.

PACIFIC COAST.—About 15,000 independent packer hides were reported moving in the Pacific Coast market late last week at 31 $\frac{1}{2}$ c, flat, for steers and cows; there was also an indication that one of the larger killers secured 82c. There was a later report that 12,000 hides sold at the close of the week at 32 $\frac{1}{2}$ c, with the unconfirmed rumor that these moved for delivery on the Hide Exchange.

PACKER CALF AND KIPS.—Packer calfskins were fully steady this week on moderate activity. One packer sold 4,500 Milwaukee and 5,500 Chicago calfskins at steady prices; northern lights, under 9 $\frac{1}{2}$ lbs., sold at \$1.15; heavies, 9 $\frac{1}{2}$ /15 lb., moved at 90c. River point calf sold previous week at \$1.05 for lights and 80c for heavies.

Packer kipskins have been a bit slow, according to traders, but apparently

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The Brown *Electr-o-Vane* Control Unit operates on the principle that when a metal vane is interposed between two oscillator coils in a unique electronic circuit, the oscillations stop. This stopping of oscillations causes the electronic circuit to operate a load relay.

The oscillator coils are the heart of the controller. Brown oscillator coils are molded in bakelite and are thus *moisture-proof*—an exclusive Brown feature. A knife-edge control action is provided that does not drift. Control action is precise. It never varies. It is unaffected by moisture conditions.



Only the circuit used in the Brown *Electr-o-Vane* Control Unit causes an actual stop in oscillations. That is why this is the only instrument of its type providing real *snap action*—an important factor for precision control.

Brown *Electr-o-Vane* Control is contained in a neat, compact unit. It is self-contained, easily removed as a unit and unaffected by dust or dirt.



unchanged. Northern native kips last sold at 60c, and northern over-weights at 55c; southern are quotable at 2½c less, and branded kips at 2½c discount in each instance.

Packer regular slunks last sold at \$4.00; hairless have been moving around \$1.00, flat.

SHEEPSKINS.—A continued good demand is reported for packer shearlings and anything suitable for mouton tanners. Four mixed cars sold this week, No. 1 shearlings at \$2.90, and Fall clips at \$3.90. Some quote the market in a range of \$2.80@2.90 for No. 1's, and \$3.80@3.90 for clips, with small sales reported at the inside figures. Another mixed car sold, No. 2 shearlings at \$1.40, and No. 3's at \$1.15. Pickled skins are steady at \$17.00@19.00 per

doz. packer production, with premiums reported on selected skins up to \$21.00. There was trading in packer wool pelts by interior Iowa packers early this week against bids; while no details have been confirmed, sales around \$4.47½ per cwt. liveweight basis for lambs running mostly westerns are generally credited.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended Dec. 4, '47	Previous Week	Cor. week, 1946
Hvy. nat. str.	@37	@37	@29
Hvy. Tex. str.	@34	@34	@27
Hvy. butt	@34	@34	@27
Brnd'd str.	@33½	@33½	@26½
Hvy. Col. str.	@34	@34	@27
Ex-light Tex. str.	@34	@34	@27
Brnd'd cows	@34½	@34½	@27
Hvy. nat. cows	@36½	@36	@28
Lt. nat. cows	@35½	@35	@28
Nat. bulls	@25	@24	@20½
Brnd'd bulls	@24	@23	@19½
Calfskins, Nor. 90	@1.15	@1.15	@.55n
Kips, Nor. nat.	@60	@60	@40
Kips, Nor. brnd	@57½	@57½	@35
Slunks, reg.	@4.00	@4.00	@3.00
Slunks, hris.	@1.00	@1.10	@1.25

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	@35	@35	@24
Brnd'd all wts.	@34	@34	@21
Nat. bulls	@19	@19	@17
Brnd'd bulls	@18	@18	@16
Calfskins	@75	@80n	@38
Kips, nat.	@43	@46n	@32
Kips, reg.	@3.75	@4.00	@2.25
Slunks, hris.	@1.00	@1.00	@1.00

All packer hides and all calf and kipekins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. str.	@29	@30	@21
Hvy. cows	@29	@30	@21
Bufs	@29	@30	@21
Extremes	@29	@30	@21
Bulls	@16	@17	@15
Calfskins	@50	@55	@28
Kipekins	@35	@36	@28
Horsehides	@10.50	@11.00	@11.25

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS

Pkr. shearlgs.	@2.80	@2.90	@2.75
Dry pelts	@27	@28	@27

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago Friday was 75c over a week earlier at \$28.75, while the average was up \$1.00 at \$26.45. Most provisions followed a reverse trend and were quoted 1¢ lower, although under 3 spareribs were steady at 39¢@40¢, and 18/20 DS bellies up 2¢ at 47½¢. Friday prices on the down side included: Boston butts 38¢@40¢; under 12 pork loins 43¢@43½¢; 8/12 fat backs 25½¢; 12/16 green skinned hams 50¢; 4/6 green picnic 32¼¢; 8/up green picnics 32¢@32½¢ and regular pork trimmings 30¢@31¢.

Cottonseed Oil

Cottonseed oil futures closed at New York Friday as follows: Dec. 27.75b, 31.00ax; Jan. 27.50b; Mar. 26.95b, 27.05ax; May 26.10; July 25.45b, 25.60ax; Sept. 24.20b, 25.00ax; Oct. 23.00n. Sales were 110 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended November 29, 1947, were 6,659,000 lbs.; previous week 7,869,000 lbs.; for the corresponding week last year 7,132,000 lbs., January 1 to date 345,053,000 lbs., compared with 299,801,000 lbs. in the same period of 1946.

Shipments of hides from Chicago for the week ended November 29, 1947, were 4,537,000 lbs.; previous week 3,898,000 lbs., same week last year, 4,971,000 lbs.; January 1 to date 370,438,000 lbs., compared with 211,073,000 lbs. for the same period a year ago.

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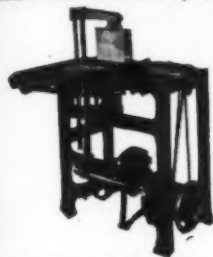
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LONDON, E. C. 1, ENGLAND

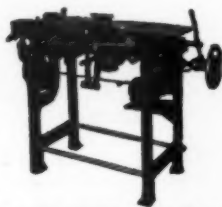
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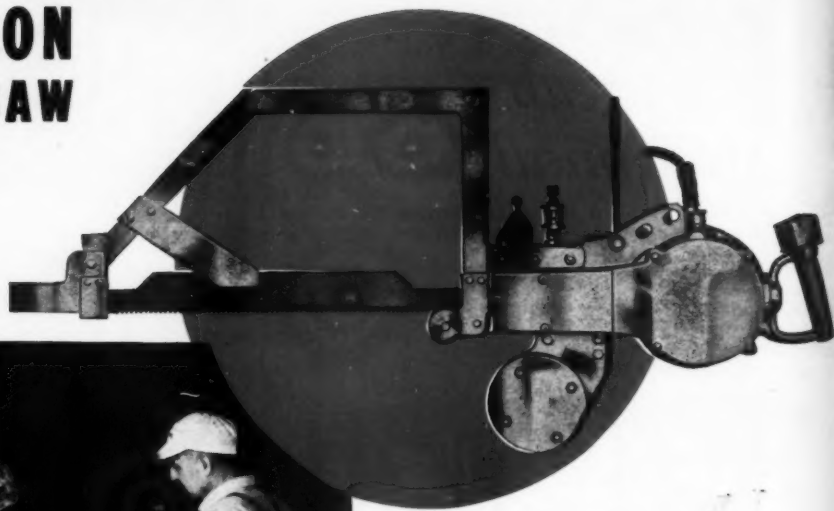
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CONTROL—Operator has full control at all times. Releasing of grip on handle shuts off motor automatically.

BALANCE—Supporting and equalizing bracket provides for suspension to overhead counterpoise ... hands thus freed to operate and guide with accuracy and speed.

DRIVE—Direct from motor shaft by connecting rod attached to balanced crank pin. Saw driven by cross-head of nickel steel, sliding in adjustable guide plates of bronze bearing metal.

BEARINGS—Annular ball bearings on both ends of motor shaft ... double row in connecting rod and main frame. Special bronze bearings in outer head.

SPECIFICATIONS—Saw, 32 1/4" length, No. 15 gauge with 4 points per inch. Motor Speed, 1,725 R.P.M. Saw Speed, 1,725 S.P.M. Saw Frame, 11"x24". Total length, 54". Weight (with alternating current motor) 125 lbs.

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LIVESTOCK MARKETS *Weekly Review*

Change in Mexican Hoof-Mouth Program Is Scored; Stricter Controls Are Urged

IMMEDIATE resumption of the slaughter campaign in Mexico, a more tightly knit quarantine in both Mexico and the United States and construction of a fence along the entire boundary separating the two countries are among measures urged this week by livestock men and meat packers in the border areas in a desperate attempt to check the spread of the hoof-and-mouth plague to northern Mexican provinces and into this country.

Various southwestern and Texas livestock groups have become thoroughly alarmed over the apparent failure of the joint Mexican-U.S. commission on hoof-and-mouth eradication to stamp out or confine the disease in the republic and have expressed opposition to proposed changes in the program announced recently by the U. S. Department of Agriculture.

In a statement last week the USDA revealed it had accepted recommendation of Mexican officials, through the joint commission, to revise the plan of operation against the plague from the present slaughter program to one which would include vaccination, continuation of quarantine and, when necessary only, the slaughter of infected and exposed animals.

The proposal to change the present program, the USDA stated, had been prompted by the fact that it is now apparent that the ultimate destruction of a great number of susceptible animals in the infested zone would mean a tremendous social and economic impact on Mexico. It was further declared that, because of the many inherent adverse conditions in the infested areas, it has been impossible to achieve fully satisfactory results under the slaughter program of eradication.

Under the revised plan the vast central areas of Mexico, where the disease is rampant, will be left pretty much to their fate except for strict quarantine measures. Officials said it will be several months before the vaccination program can get under way and about all that can be done in the meantime is to enforce quarantine regulations and keep the 30-mile northern and southern protective zones clear, killing any infected cattle in these areas if necessary.

It is rumored that a 500 mile long, double barbed-wire fence will be erected across central Mexico in an effort to confine the plague. This fence will follow the quarantine lines set by the commission. The northern zone is 240 miles from Brownsville, Tex., at its nearest point, starting from Tampico on the east, going through Valles, San Luis Potosi, Zacatecas and then along the southern boundary of the Nayarit state to the Pacific.

A laboratory to produce the available European vaccine, which experts said may or may not be effective against the Mexican virus, will be set up as soon as possible in the 14-state infested zone. The vaccine will be provided free and probably administered by the joint commission. With about 5,000,000 cattle due to be immunized twice a year, the task of the commission will be tremendous, necessitating U. S. participation in the fight for many years to come.

C. A. Weymouth, president of the Texas and Southwestern Cattle Raisers Association, told reporters this week that the United States agreement to a modified program of control means "that they are going to have hoof-mouth disease in Mexico for all time to come." He blamed inept management on the part of Agriculture Secretary Anderson

for failure of the slaughter program.

The United States so far has poured about \$35,000,000 into the eradication fight which up to now has hinged on the slaughter and disposal of all infected and exposed animals, with compensation to their owners in the form of cash.

SALABLE LIVESTOCK AT 12 MARKETS

U. S. Department of Agriculture report of November receipts of salable livestock at the seven leading markets with totals including five other markets:

CATTLE		
	Nov. 1947	Nov. 1946
Chicago	146,126	149,394
Kansas City	131,876	167,385
Omaha	139,207	154,406
E. St. Louis	82,890	92,496
St. Joseph	54,618	50,851
Sioux City	106,392	114,781
So. St. Paul	112,689	120,165
*Totals	1,018,909	1,096,602

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

CALVES		
	Nov. 1947	Nov. 1946
Chicago	17,555	17,755
Kansas City	22,929	28,465
Omaha	13,265	21,434
E. St. Louis	34,623	38,595
St. Joseph	13,217	9,161
Sioux City	16,971	18,821
So. St. Paul	26,493	31,185
*Totals	265,845	297,747

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

HOGS		
	Nov. 1947	Nov. 1946
Chicago	216,477	213,778
Kansas City	51,179	41,431
Omaha	157,528	90,583
E. St. Louis	167,474	128,736
St. Joseph	118,757	67,766
Sioux City	187,067	125,289
So. St. Paul	252,922	237,113
*Totals	1,405,832	1,183,062

*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

SHEEP AND LAMBS		
	Nov. 1947	Nov. 1946
Chicago	65,331	80,221
Kansas City	84,094	75,704
Omaha	60,678	34,759
St. Joseph	42,241	32,682
Denver	92,558	85,682
Oklahoma City	5,440	5,051
So. St. Paul	132,342	175,338
*Totals	711,401	706,021

*Includes seven markets named, plus Cincinnati, Fort Worth, Indianapolis, E. St. Louis and Sioux City.



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, December 3, 1947, reported by the Production & Marketing Administration:

HOGS: (Quotations based on hard hogs) St. L. Natl. Stk. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$22.50-25.00	\$22.00-24.75	\$21.50-24.50	\$21.00-24.00	\$20.50-23.50
140-160 lbs.	24.50-25.75	24.50-25.50	23.25-24.50	23.50-24.75	23.50-25.00
160-180 lbs.	25.50-26.25	25.00-26.00	24.00-25.75	24.75-25.50	25.00-26.00
180-200 lbs.	26.00-26.50	25.50-26.25	25.25-26.00	25.50 only	25.50 only
200-220 lbs.	26.00-26.50	25.75-26.25	25.75-26.10	25.50-25.85	25.50 only
220-240 lbs.	26.00-26.50	25.75-26.25	25.75-26.10	25.50-25.85	25.50 only
240-270 lbs.	26.00-26.50	25.75-26.25	25.75-26.00	25.50-25.85	25.50 only
270-300 lbs.	26.00-26.50	25.75-26.15	25.75-26.00	25.50 only	25.50 only
300-330 lbs.	26.00-26.25	25.50-26.00	25.75-26.00	25.50 only	25.25-25.50
330-360 lbs.	25.75-26.25	25.25-25.75	25.50-25.85	25.50 only	25.25-25.50

Medium:

160-220 lbs.	23.00-26.00	23.00-25.50	23.75-25.75	23.50-25.50	24.00-25.00
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SOWS:

Good and Choice:

270-300 lbs.	25.00-25.25	24.75-25.00	25.00-25.25	25.25-25.75	25.00 only
300-330 lbs.	25.00-25.25	24.75-25.00	25.00-25.25	25.25-25.50	25.00 only
330-360 lbs.	25.00-25.25	24.50-24.75	25.00-25.25	25.25-25.50	25.00 only
360-400 lbs.	25.00-25.25	24.50-24.75	24.75-25.00	25.25-25.50	25.00 only

Good:

400-450 lbs.	24.75-25.25	24.25-24.50	24.75-25.00	25.25-25.50	25.00 only
450-550 lbs.	24.50-25.00	24.00-24.25	24.75-25.00	25.00-25.50	24.75-25.00

Medium:

250-550 lbs.	22.75-25.00	22.00-24.00	24.50-25.00	23.50-25.25	24.25-24.75
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.	19.00-23.50	19.00-23.00			
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	29.50-33.00	30.00-35.50	28.75-33.00	29.50-33.50	30.00-34.00
900-1100 lbs.	31.00-33.50	31.50-37.00	30.00-34.50	30.75-36.50	31.00-35.00
1100-1300 lbs.	31.50-34.00	32.50-37.50	30.50-35.00	31.75-37.00	31.00-36.00
1300-1500 lbs.	32.00-34.00	32.50-38.00	30.50-35.00	31.75-37.00	31.50-36.00

STEERS, Good:

700-900 lbs.	25.00-30.00	25.50-31.50	24.50-29.75	25.00-30.25	26.00-31.00
900-1100 lbs.	25.50-31.00	26.00-32.50	25.25-30.50	25.25-31.75	26.00-31.00
1100-1300 lbs.	26.50-31.50	26.50-33.00	25.75-30.50	25.75-31.75	26.00-31.00
1300-1500 lbs.	26.50-32.00	26.50-33.00	26.50-30.50	25.75-31.75	26.00-31.00

STEERS, Medium:

700-1100 lbs.	19.00-23.50	19.50-26.00	19.50-25.75	19.00-25.50	18.50-26.00
1100-1300 lbs.	20.00-26.50	21.00-26.00	21.00-26.00	21.00-25.50	18.50-26.00

STEERS, Common:

700-1100 lbs.	17.00-20.00	17.00-21.00	16.00-20.00	16.50-19.50	14.50-18.50
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HEIFERS, Choice:

600-800 lbs.	28.50-32.00	28.50-32.50	26.00-30.50	28.00-30.75	29.00-31.00
800-1000 lbs.	29.00-32.00	29.50-34.00	27.50-31.00	28.25-32.00	29.00-32.00

HEIFERS, Good:

600-800 lbs.	24.50-28.50	24.50-29.50	23.00-27.25	24.50-28.25	24.00-29.00
800-1000 lbs.	25.00-29.00	25.00-30.00	23.50-27.50	24.50-28.25	24.00-29.00

HEIFERS, Medium:

500-800 lbs.	17.00-24.50	18.50-25.00	16.50-23.25	16.50-24.50	17.50-24.00
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HEIFERS, Common:

500-900 lbs.	14.00-17.00	15.50-18.50	13.75-16.50	14.00-16.50	14.00-17.00
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COWS (All Weights):

Good	17.00-20.00	19.00-22.00	18.25-21.50	18.25-22.00	17.00-20.00
Medium	15.00-17.00	16.25-19.00	16.00-18.25	15.25-18.25	15.00-17.00
Cut. & com.	12.50-15.00	12.25-16.25	12.75-16.00	12.50-15.25	12.25-15.00
Canners	10.75-12.50	11.00-12.25	11.50-12.75	11.50-12.50	11.50-12.25

BULLS (Yrls. Excl.): All Weights:

Beef, good	18.50-19.00	19.25-20.50	18.25-18.50	18.00-18.50	18.50-20.00
Sausage, good	17.50-18.50	18.75-19.75	17.75-18.25	17.50-18.00	18.25-18.50
Sausage, medium	16.00-17.50	17.00-19.00	16.00-17.75	16.25-17.50	17.00-18.25
Sausage, cut. & com.	13.00-16.00	14.00-17.00	13.00-16.00	14.25-16.25	14.00-17.00

VEALERS (All Weights):

Good & choice	24.00-30.00	25.00-27.00	21.50-24.00	18.00-21.00	22.00-27.00
Com. & med.	15.00-24.00	17.50-25.00	13.50-21.50	12.00-18.00	14.00-22.00
Cull, 75 lbs. up.	8.00-13.00	14.00-17.50	8.50-13.50	10.00-12.00	10.00-14.00

CALVES (500 lbs. down):

Good & choice	19.50-25.00	18.00-20.00	20.00-24.00	18.00-22.00	17.00-21.00
Com. & med.	14.00-19.50	14.00-18.00	13.50-20.00	12.00-18.00	13.00-17.00
Cull	9.00-14.00	11.50-14.00	9.00-12.50	10.00-12.00	10.00-13.00

SLAUGHTER LAMBS AND SHEEP:

LAMBS (Wooled):

Good & choice	23.50-24.50	24.00-24.25	23.40-24.25	23.25-24.50	23.50-24.50
Med. & good	19.50-23.25	19.75-23.75	21.00-23.25	18.00-23.00	18.00-23.25
Common	16.00-19.00	16.00-19.00	17.50-20.75	15.00-17.50	15.00-17.75

YRLG. WETHERS:

Good & choice	19.50-20.50	18.50-19.00			
Med. & good	16.00-19.00	16.50-18.25			

EWES:

Good & choice	8.25-9.00	9.25-9.50	8.75-9.25	8.25-9.00	8.00-8.25
Com. & med.	7.00-8.00	7.75-9.00	7.50-8.50	7.50-8.50	6.50-7.75

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 cuts.

*Quotations on slaughter lambs and yearlings of Good and Choice grades and the Medium and Good grades and on ewes of Good and Choice grades as combined represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

*Quotations on woolled basis.

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Boston, Mass.

F. C. Rogers Co.
Philadelphia, Pa.



A. L. Thomas
Washington, D. C.

Superior Packing Co.

Price Quality Service

Chicago



St. Paul

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BONELESS BEEF and VEAL

Carlots

Barrel Lots

Wholesalers and Boners

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VEAL • OFFAL

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223 CALLOWHILL STREET, PHILADELPHIA 23, PA.
U.S. GOVT. INSPECTION

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended November 29, 1947.

CATTLE

	Week ended Nov. 29	Prev. week	Cor. week 1946
Chicago	21,294	26,055	18,879
Kansas City	21,819	26,013	22,304
Omaha	19,150	22,778	21,012
East St. Louis	6,087	12,980	12,432
St. Joseph	11,788	14,078	9,375
Sioux City	8,871	13,544	18,604
Wichita	2,662	3,503	2,561
New York & Jersey City	6,478	8,834	7,151
Okla. City	11,035	11,368	9,657
Cincinnati	10,662	10,662	4,157
Denver	6,615	8,810	7,263
St. Paul	13,412	18,099	11,318
Milwaukee	3,367	4,956	...
Total	132,578	181,680	134,913

HOGS

Chicago	44,157	53,257	27,974
Kansas City	15,606	16,166	147,949
Omaha	63,048	86,002	155,117
East St. Louis	16,259	44,320	70,534
St. Joseph	40,959	52,755	33,005
Sioux City	40,371	54,501	134,956
Wichita	2,278	3,446	1,771
New York & Jersey City	34,482	40,431	38,943
Okla. City	19,064	18,431	13,154
Cincinnati	24,026	13,345	...
Denver	25,078	20,406	17,069
St. Paul	48,362	67,662	30,242
Milwaukee	3,916	9,414	...
Total	353,610	490,937	384,059

SHEEP

Chicago	9,093	13,997	10,381
Kansas City	14,859	15,269	117,019
Omaha	14,170	26,541	119,333
East St. Louis	4,785	10,891	4,366
St. Joseph	11,352	13,500	989
Sioux City	9,332	14,062	114,878
Wichita	1,247	1,400	819
New York & Jersey City	31,879	44,910	31,978
Okla. City	3,117	2,159	1,155
Cincinnati	2,621	2,621	440
Denver	17,358	13,027	8,893
St. Paul	16,281	19,848	15,310
Milwaukee	776	1,915	...
Total	134,249	180,290	133,561

*Cattle and calves.
†Federally inspected slaughter, including direct.
‡Stockyards sales for local slaughter.
§Stockyards receipts for local slaughter, including direct.

BALTIMORE LIVESTOCK

Livestock prices at the Baltimore, Md., market on December 2, 1947:

CATTLE:	
Steers, gd.	\$26.00@27.00
Steers, med.	21.50@25.00
Steers, common	15.00@20.50
Cows, good	16.00@17.50
Cows, com. & med.	13.50@15.00
Cows, cnt. & can.	10.00@12.50
Bulls, sausage	14.00@18.50

CALVES:	
Venlers, gd. to ch.	\$23.00@28.00
Com. to med.	14.00@22.00
Cull to com.	8.00@11.00

HOGS:	
Gd. & ch.	\$26.50@27.75
LAMBS:	
Gd. & ch.	\$23.50@24.00

NEW YORK RECEIPTS

Receipts of salable live stock at Jersey City and 41st st., New York market for week ended November 29, 1947:

	Cattle	Calves	Hogs	Sheep
Salable	397	2,843	202	1,205
Total (incl. direct)	3,495	8,149	20,808	30,257

Previous week:	
Salable	668 2,426 347 912
Total (incl. direct)	4,040 7,158 21,942 24,989
*Including hogs at 31st street.	

CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., December 4.—At the ten concentration yards and 11 packing plants in Iowa and Minnesota through the first four days this week barrows and gilts averaged generally 25c to 9c higher, but mostly 50 to 75c up. Thursday's market closed active and strong with prices largely 25c to 50c over Wednesday's averages. Quotations Thursday ranged as follows:

Hogs, good to choice:	
160-180 lb.	\$21.00@22.00
180-240 lb.	24.35@25.10
240-330 lb.	24.35@25.10
330-360 lb.	24.10@25.10

Sows:	
270-330 lb.	\$24.00@25.10
400-550 lb.	22.70@23.25

Receipts of hogs at Corn Belt markets for the week ended December 4 were:

	This week	Same day last wk.
Nov. 28	62,500	64,700
Nov. 29	75,000	60,000
Dec. 1	67,000	62,000
Dec. 2	71,500	39,200
Dec. 3	57,800	51,700
Dec. 4	50,400	Holiday

LIVESTOCK RECEIPTS AT MAJOR MARKETS

Receipts at major livestock markets were as follows:

AT 20 MARKETS:	
WEEK ENDED:	Cattle Hogs Sheep
Nov. 29	236,000 561,000 172,000
Nov. 22	321,000 729,000 354,000
1946	266,000 448,000 222,000
1945	359,000 720,000 268,000
1944	335,000 682,000 412,000

AT 11 MARKETS:	Hogs
WEEK ENDED:	
Nov. 29	453,000
Nov. 22	623,000
1946	412,000
1945	588,000
1944	588,000

AT 7 MARKETS:	
WEEK ENDED:	Cattle Hogs Sheep
Nov. 29	154,000 400,000 116,000
Nov. 22	214,000 563,000 168,000
1946	187,000 310,000 164,000
1945	234,000 540,000 175,000
1944	231,000 509,000 319,000

CANADIAN KILL

Inspected slaughter in Canada for week ended November 22 as reported by the Dominion Department of Agriculture:

CATTLE	Week Ended Nov. 22	Same Week Last Year
Western Canada	32,595	35,854
Eastern Canada	17,818	16,212
Total	50,413	52,066

HOGS	
Western Canada	73,027
Eastern Canada	86,847
Total	159,874

SHEEP	
Western Canada	23,290
Eastern Canada	33,399
Total	56,689

Production & Marketing Administration
December
Concentration
ing plants
Minnesota
Four days
and gifts
25c to 90c
50 to 75c
ket closed
with prices
over Wed-
Quotations
s follows:

\$21.00@25.00
24.35@25.75
24.35@25.75
24.10@25.75

\$24.00@25.25
22.70@25.25

at Corn
the week
ere:

Same day
last wk.
64.78
62.80
20.20
51.70
Holiday

CEIPTS ARKETS

livestock
llows:

Sheep
172,000
354,000
222,000
283,000
412,000
Hogs
453,000
625,000
300,000
612,000
588,000

Sheep
110,000
168,000
164,000
175,000
319,000

KILL

er in Can-
Novem-
ment of

Same Week
Last Year
35,854
16,212
52,998

46,699
52,902
99,561

15,518
14,970
30,497

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS

STEER AND HEIFER:	Carcasses
Week ending Nov. 29, 1947.	10,414
Week previous	12,088
Same week year ago	10,229

COW:	
Week ending Nov. 29, 1947.	4,480
Week previous	4,062
Same week year ago	5,220

BULL:	
Week ending Nov. 29, 1947.	213
Week previous	553
Same week year ago	402

VEAL:	
Week ending Nov. 29, 1947.	24,214
Week previous	12,193
Same week year ago	24,945

LAMB:	
Week ending Nov. 29, 1947.	43,567
Previous week	51,842
Same week year ago	50,886

MUTTON:	
Week ending Nov. 29, 1947.	3,015
Week previous	5,825
Same week year ago	5,729

BOG AND PIG:	
Week ending Nov. 29, 1947.	4,744
Week previous	7,873
Same week year ago	8,379

PORK CUTS:	
Week ending Nov. 29, 1947.	2,313,379
Week previous	2,670,566
Same week year ago	2,803,574

BEF CUTS:	
Week ending Nov. 29, 1947.	202,042
Week previous	427,750
Same week year ago	486,371

VEAL AND CALF:	
Week ending Nov. 29, 1947.	10,844
Week previous	1,574
Same week year ago	71,164

LAMB AND MUTTON:	
Week ending Nov. 29, 1947.	13,319
Week previous	42,859
Same week year ago	376

BEEF CURED:

Week ending Nov. 29, 1947.	36,443
Week previous	37,466
Same week year ago	14,416

PORK CURED AND SMOKED:

Week ending Nov. 29, 1947.	1,006,994
Week previous	1,381,206
Same week year ago	1,204,620

LARD AND PORK FATS:

Week ending Nov. 29, 1947.	258,527
Week previous	488,285
Same week year ago	359,191

LOCAL SLAUGHTER

STEERS:	Head
Week ending Nov. 29, 1947.	4,011
Week previous	6,087
Same week year ago	5,142

COWS:	
Week ending Nov. 29, 1947.	1,810
Week previous	2,027
Same week year ago	1,292

BULLS:	
Week ending Nov. 29, 1947.	661
Week previous	720
Same week year ago	807

CALVES:	
Week ending Nov. 29, 1947.	7,805
Week previous	10,409
Same week year ago	9,085

HOGS:	
Week ending Nov. 29, 1947.	34,482
Week previous	40,431
Same week year ago	38,970

SHEEP:	
Week ending Nov. 29, 1947.	31,879
Week previous	44,910
Same week year ago	31,928

Country dressed product at New York totaled 5,843 head, 21 hogs and 108 lambs in addition to that shown above. Previous week 5,499 veal, 70 hogs and 279 lambs. Same week 1946: 3,989 veal, 2 hogs and 97 lambs.

†Incomplete.

WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers for the week ended November 29, as reported by the USDA:

	Cattle	Calves	Hogs	Sheep and Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	6,478	7,805	34,482	31,879
Baltimore, Philadelphia	5,430	1,472	21,149	1,506
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	12,975	3,534	62,667	9,838
Chicago, Elburn	26,664	12,045	119,779	28,208
St. Paul-Wis. Group	25,845	22,428	152,078	23,275
St. Louis Area	13,532	12,466	94,124	12,659
St. Louis City	9,348	772	49,549	12,890
Omaha	18,805	2,636	91,371	20,536
Kansas City	19,128	9,634	66,273	18,250
Iowa and So. Minn.	17,044	8,443	226,013	36,190
SOUTHEAST				
	8,855	5,966	25,645	...
SOUTH CENTRAL WEST				
	28,723	17,889	100,526	35,349
ROCKY MOUNTAIN				
	7,105	877	24,870	14,894
PACIFIC				
	18,286	5,301	28,277	25,434
Grand total	213,218	110,608	1,090,803	270,926
Total week earlier	275,519	144,546	1,213,729	326,690
Total same week 1946	216,349	105,177	848,275	242,100
Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. Includes St. Louis National Stockyards, St. Louis, Ill., and St. Louis, Mo. Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. Includes St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. Includes Denver, Colo., Ogden and Salt Lake City, Utah. Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.				

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located in Georgia, Alabama and Florida:

	Cattle	Calves	Hogs
Week ended Nov. 28	3,534	2,511	12,500
Week previous	3,942	3,374	14,873
Cor. week last year	3,159	1,689	16,885

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SINCE 1876

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PORK SAUSAGE LIQUID SEASONING

- Has a special sugar base.
- A soluble seasoning which produces a uniform and lasting flavor.
- Put up in exact amounts for each block of meat.

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NEW YORK 14—Herbert Ohl, 441 W. 13th St.
PHILADELPHIA 23—Earl McAdams, 701 Callowhill St.
WASHINGTON 4—Clayton P. Lee, 515 11th St., S.W.

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Barliant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for Our Weekly Bulletins.

A government inspected plant, now out of business, is closing out the following equipment:

- 1—BAND SAW: Jones Superior, 30" moving stainless steel with steel breaking table 12' long by 4' wide, for use with saw. \$ 850.00
- 1—TRACK SCALE: Howe Electric, little used 300.00
- 3—SILVER STITCHERS: cost \$280.00 each, little used 180.00
- 2—MEAT GRINDERS: One 10 HP; one 15 HP; with push button starters.....each 300.00
- 406—TROLLEYS: 4" wheel forequarter, NEW. Never used.....Bids requested
- 758—TROLLEYS: 4" wheel hindquarter, NEW. Never used.....Bids requested
- TRACKING: (1,067 feet) 3/4"x2 1/2" track- ing with 300 10" drop hangers and switches.....Bids requested
- 159—DRUMS: 55 gal. galvanized drums weigh 66 lbs. 30 with covers weigh 86 lbs. Each 3.75
- 13—PLATFORM SKIDS: with 3 jacks. Each 4.75
- 5—FREEZER DOORS: Stevenson Super, NEW, 6'6" high; two, 3' wide; two, 4' wide; one, 2'6" wide.....Bids requested

Sausage & Smokehouse Equipment

- 1—SILENT CUTTER: NEW, Randall #24, Perfection, with 20 HP motor and starter, 2500Z, original crate.....\$2000.00
- 1—SILENT CUTTER: Boss size 60 with unloader, capacity 250Z, 25 HP motor..... 1250.00
- 1—SILENT CUTTER: Buffalo, #32, with motor, very good condition..... 550.00
- 1—COMBINATION SILENT CUTTER: Buf- falo, #32 Cutter #36B Grinder, 10 HP motor..... 500.00
- 1—WORM DUMP MIXER: Boss, Size 35, cap. 1000Z, 10 HP motor..... 750.00
- 1—MIXER: Boss #24, 1000Z cap., 84"x 44"x37", bottom unloader, reconditioned, guaranteed 587.00
- 1—GRINDER: Special Buffalo #26, V-belt drive, 15 HP motor, Lincoln; new worm & cylinder 975.00
- 1—GRINDER: 15 HP latest style, Boss frame, Sanders two-way cut head, per- fect condition 800.00
- 1—SAUSAGE STUFFER: Brecht, 200Z, re- conditioned, guaranteed 350.00
- 1—HAND STUFFER: Buffalo, 50Z, good mech. cond. 105.00
- 1—STUFFER: 100Z reconditioned and guaranteed, NEW non-corrosive Cock..... 325.00
- 1—COOKER: Jourdan, NEW, single cabi- net, galvanized stainless steel trim, gas fired, with all accessories 1740.00
- 1—ICE CRUSHER LITTLE GIANT: Hop- per 8 1/2"x11 1/2", 1/2 HP motor..... 115.00

Rendering & Lard Equipment

- 1—COOKER: Laabs 5x12 with pop valves and gauges\$2450.00
- 1—COOKER: French, 4x10, 15 HP, 2 new sections recently installed..... 2150.00
- 1—COOKER: Anco, #600 Laabs Sanitary Dry Rendering 4'6"x10' Jacketed head, 20 HP motor..... 2750.00
- 2—COOKERS: 5x8 with 15 HP motor, Each 2150.00
- 1—COOKER: Boss, 4x7, 10 HP motor, dry rendering, reconditioned 2000.00
- 1—COOKER: Dry Rendering, Mechanical, 4x7, belt drive with 7 1/2 HP motor and percu- tor pan, good operating condition
- 1—COOKER: Dry rendering, Boss, 5x9 with 25 HP motor..... 1700.00
- 1—EXPELLER: Super Duo, Twin Motor, like new 12,500.00
- 1—HYDRAULIC PRESS: Anco, 600 ton, 2- 3 years old, pump and fittings included, Guaranteed 4750.00
- 1—HYDRAULIC PRESS: Anco, 300 ton, used one week 3100.00
- 2—HYDRAULIC PRESSES: French Oil, 1150 ton 5750.00
- 1—PULVERIZER GRINDER: Graendler, Model #24, 50 HP motor. Complete out- fit, excel. cond. 1400.00
- 1—BONE CRUSHER: Oil & Waste Saving, 8 to 10 tons hourly, excel. cond. 490.00
- 1—CRUSHER: Stedman, "SR-118" with- out motor. Motor available extra..... 465.00

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

BARLIANT AND COMPANY



7070 N. CLARK ST. • CHICAGO 26, ILL. • SHELDRAKE 3313

SPECIALISTS

In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies.

—CLASSIFIED ADVERTISING—

Undisplayed; not valid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00, additional words 15c each. Count address

or box numbers as 8 words. Headlines 75c extra. Listing ad- vertisements 75c per line. Displayed, \$8.25 per inch. Con- tract rates on request.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

EQUIPMENT WANTED

Sausage Equipment Wanted

- 1—Silent Cutter, 400 to 500 lbs.
- 1—Stuffer, 400 lbs.
- 1—Mixer, 350 lbs.

In good condition. Advise location and price. West Coast Packer.

W-352, THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

Highest prices paid for good used direct driven SAUSAGE MACHINERY complete with motors. Especially want meat mixers and stuffers and grinders. Send details of your offers, along with prices, f.o.b. your plant to Dohm & Nelke, Inc., 7700 E. Railroad Avenue, St. Louis 15, Mo.

WANTED: SAUSAGE MIXER, 750Z capacity, di- rectly connected to AC motor. Must be late model in good condition. Contact Dohm & Nelke, Inc., 7700 E. Railroad Avenue, St. Louis 15, Mo.

PLANTS FOR SALE

Old established Chicago sausage and meat products plant offered for quick sale. Manufacturing capacity 25,000 lbs. per week or more. Many active satisfied customers. Equipment and trucks in good condition. Sound buildings (with retail store) and desirable location with room for plant expansion. Full details on the request of interested cash pur- chasers. Write FS-318, THE NATIONAL PROVI- SIONER, 407 S. Dearborn St., Chicago 5, Ill.

BUSINESS OPPORTUNITIES

CATTLESWITCHES WANTED: Please write or call KAISER-REISMANN CORP., 230 Java Street, Brooklyn 22, N. Y. Phone EVergreen 9-5953.

Livestock Buyers and Sellers

Essential "pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.,

P.O. Box 6669 Los Angeles 22, Calif.

DISTRIBUTORS WANTED

This firm established in 1905, manufacturing a line of heavy equipment used in the food and processing industries, is under new management. Former policy of selling direct is now changed to selling through distributors or manufacturers' agents. Liberal dis- counts to men with established connections in these fields. Connections will be permanent for the right men. Tell us about your organization—and who are your present connections. W-368, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

To the Meat Packer or Alert Wholesaler

FOR SALE: A newly constructed brick and block building covering 28,000 sq. feet, three high pres- sured boilers, office building, large scales, women's and men's toilets and lockers, ten acres of land (more available if needed) deep well. Can be con- verted to a meat packing plant with little expense. May be purchased for a fraction of the original cost, or may be leased. Low tax rate, plenty of labor available willing to give a day's work for a day's pay. Located in the heart of the corn belt where cattle, hogs and sheep are fattened for the meat packing industry. Rail and highway facilities excellent, new housing project under way, also new \$200,000 hospital to be built next year. We invite your immediate inquiry and inspection. Paul Riehm, Chairman, Industrial Committee, BRITT COMMER- CIAL CLUB, Britt, Iowa.

HOG • CATTLE • SHEEP SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

EQUIPMENT FOR SALE

For a Large Selection

of

NEW and USED

PACKINGHOUSE

SAUSAGE MAKING

REFRIGERATING

MACHINERY

wire or phone

Aaron Equipment Co.

Offices and Warehouse

1347 S. Ashland Ave., Chicago 8, Ill.

CHEsapeake 5300

For Immediate Delivery from Stock

800Z Boss Meat Mixer with 10 HP motor
Silent Cutter Boss 30" Bowl with 20 HP motor
Silent Cutter Buffalo 42A & other sizes
Rotary Cutter with 21-20" Round Blades
Bacon Slicers: Hottmann Mixers; Stuffers; Tanks;
Grinders; Retorts; Hammer Mills; Stainless Kettles. We buy & sell single items & complete plants.

NEWMAN TALLOW & SOAP MACHINERY CO.

1051 W. 35th St., Chicago 9, Ill.

Meat Packers—Attention

FOR SALE: 1-Hottmann #4 Mixer, 600Z capacity, requires 40 HP. Jacketed trough; 1-Enterprise #166 Meat Grinder, belt driven; 3-Mechanical Dryers, 5'x12'; 1-Cast Iron 2000 gallon jacketed agitated Kettle; 12-Stainless Jacketed Kettles, 30, 40, 60, 80 gallons; 30-Aluminum Jacketed Kettles, 20, 40, 60, 80, 100 gallon; 2-Allbright-Nell 4x7 Lard Roller; 1-Brecht 1000Z Meat Mixer. Send us your inquiries.

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.
14-19 Park Row, New York City, N. Y.

RENDERERS—ATTENTION!

FOR SALE: 1—Anco #639 Bone crusher, NEW, never used, with V-drive but less motor, @ \$1165.00. With 25 H.P. NEW Uni-closed U. S. motor @ \$1480.00. FS-368, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: O'Connor skinning machine for smoked or fresh bacon or pork cuts. Late model in fine operating condition complete with 3 phase motor. A \$2,000.00 machine at a bargain price of \$500.00 f.o.b. our plant. Dohm & Nelke, Inc., 7700 E. Railroad Avenue, St. Louis 15, Mo.

FOR SALE: Refrigerating units for trailer trucks. We have 3 brand new Thermo-King, model CTA units and they are being offered at a bargain. Con- tact Dohm & Nelke, Inc., 7700 E. Railroad Avenue, St. Louis 15, Mo.

FOR SALE: 1—700Z Buffalo Mixer. Inquire DEL- FRATE PACKING COMPANY, Sloan, Pa.

MISCELLANEOUS

PORK TRIMMINGS

Extra lean and regular trimmings, fresh or frozen, can offer up to 100 barrels. 2c below Chicago mar- ket. Contact SILVER LAKE PACKING Company, Scranton, Pa. Penn. State Inspection #240.

ADDITIONAL CLASSIFIED ADVERTISING ON PAGE 59

ANGELINE BRAND

gives sausage and meat specialties
E-X-T-R-A SALES APPEAL!

"The Best in Both Soluble and
Natural Spice Seasonings"

H. SCHLESINGER

631-33 Towne Ave.,

Los Angeles 21, Calif.

RATH MEATS

Finer Flavor from the Land O'Corn!

Black Hawk Hams and Bacon
Pork • Beef • Veal • Lamb
Vacuum Cooked Meats

THE RATH PACKING COMPANY, Waterloo, Iowa

OUR 66TH YEAR

BERTH. LEVI & Co., Inc.
ESTABLISHED 1863

THE
CASING HOUSE

NEW YORK CHICAGO LONDON
BUENOS AIRES AUSTRALIA WELLINGTON

THE WM. SCHLUDERBERG—T. J. KURDLE CO.

PRODUCERS OF



MEATS OF UNMATCHED QUALITY

MAIN OFFICE AND PLANT

3800-4000 E. BALTIMORE ST.

BALTIMORE, MD.

WASHINGTON, D.C.

450 - 11 ST., S.W.

RICHMOND, VA.

22 NORTH 17TH ST.

NEW YORK, N. Y.

408 W. 14TH ST.

ROANOKE, VA.

317 E. CAMPBELL AVE.

CLASSIFIED ADVERTISING • For Additional Ads See Opposite Page 58

POSITION WANTED

Packinghouse Executive

Seeks connection as assistant to president or general manager. Twenty years' practical actual experience in all plant operations, labor relations, sales and administrative work. Young, aggressive with necessary leadership and job "know how." Married, college graduate, under 40. W-361, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT 25 years' experience in all packing plant operations. Fully qualified in all departments, also labor matters. Employed at present but wish to change to a location in or near St. Louis, Missouri. W-362, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WORKING SAUSAGE ROOM FOREMAN, 35 years of age. Lifetime experience in sausage, smoked meats and meat specialties. Available now. Willing to go anywhere. W-364, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BEEF BONER: Wants steady year round work. Ten years' experience. Married, sober, age 30. Can give references. W-363, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

SALESMEN

Manufacturer having full line of quality seasonings, spices, curing materials, compounds, etc., for sausage and meat processing; also complete line for pickle manufacturers and canners, offers excellent opportunity to high class capable salesmen. Two territories open: upper New York state and New England. An exclusive arrangement assures right men fine income.

W-354

THE NATIONAL PROVISIONER

740 Lexington Ave., New York 22, N. Y.

Experienced **CATTLE BUYER** wanted for Chicago market. State experience. Strictly confidential. W-365, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

SUPERINTENDENT

Must be experienced in handling canning, smoking and curing. Plant located in New York city. Splendid opportunity with established firm. W-355, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

A Real Opportunity For a General Manager

We are looking for one of the topnotch General Managers in the meat packing business, a man thoroughly capable in every phase of operating a large packing house located in Ohio. Such a man has the opportunity to buy into a progressive, going concern if he so desires. At the same time, he will make a very good salary, plus a liberal share of annual profits. This is not an every day proposition. If you're qualified, wire Box W-262, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill. today.

PLANT MANAGER

To take complete charge of midwest plant. Must be thoroughly experienced in all phases of pork and beef operations, including livestock buying, killing and cutting. Exceptional opportunity for progressive manager. W-356, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

Wanted: **EXPERIENCED AND EXPERT CONTROLLER** for progressive independent meat packing house. Must be thoroughly qualified in packing house operation, and must be capable of taking charge of entire financial and office functions. Must have highest integrity, with exceptional references. Write or wire Box W-266, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: ASSISTANT SALES MANAGER. Specialist in beef sales. Must be topnotch organizer, salesman and supervisor. Must know every phase of beef operation. An opportunity to progress with a progressive packer in the middle west. Wire Box W-265 today, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

WANTED: Working killing floor foreman, experienced and capable of taking charge of the killing floor operations of a medium sized plant. Give age, complete details of experience and salary requirements when replying. Good opportunity for the right man. W-367, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Manager Cork Insulation Department

Wanted for our Chicago office. Experienced in cooler and freezer construction, estimating and selling. Communications strictly confidential. D. C. Luse, Pres., Luse-Stevenson Co., 873 Blackhawk St., Chicago 22, Ill., Mohawk 3900.

SALESMEN: To call on meat packers, sausage kitchens to sell full line of seasonings, cures, emulsifiers, specialties. Two established territories now open. Those qualified must have experience selling seasonings. Salary, expense, and bonus. W-312, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MAINTENANCE MAN: One thoroughly experienced in packing house maintenance work including knowledge of refrigeration. Write giving past experience and salary expected, to SAM HARRIS Packing Company, Crawfordsville, Indiana.

PLANTS FOR SALE & WANTED

For Sale or Working Partner

New Modern packinghouse, Northeastern Ohio. Finest buildings, machinery and equipment. Complete sausage kitchen. Ample room for expansion. Railroad siding. Federal inspection if desired. Capacity 1000 hogs, 300 cattle weekly. Doing \$2,000,000 annually. FS-357, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Small meat packinghouse located in one of the best coastal sections of California. Mild moderate climate, only 75 miles from famous Santa Barbara. Plenty of livestock to be bought locally. California state inspection. Very fine list of dependable customers. Living quarters plus 15 acres of ground. Room for expansion. FS-390, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Approved slaughter house and rendering plant. Owners forced to sell. Located in southeastern Indiana. Make us an offer. Contact Post-office Box 65, Harrison, Ohio.

Packing plant wanted in Ohio, Pennsylvania or Indiana. Give full particulars in first letter, describing location, buildings, equipment, capacity, volume and price. W-370, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Lithographed CANS for LARD - SHORTENING

HEEKIN Lithographed Cans for Lard-Shortening give your product added sales punch and individuality of trade mark and design. Your product...in an attractively designed Heekin Lithographed Can is certain to attract greater attention from the consumer. Let's talk it over.



HEEKIN CANS

THE HEEKIN CAN COMPANY, CINCINNATI 2, OHIO

HEEKIN METAL CANS AVAILABLE IN UNLIMITED QUANTITIES

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